



GLORIOSO'S APPETITO

Cucina | Eventi | Scuola

Homemade Pasta Carbonara

WITH CHEF KATIE SIMPSON



#gloriososmarket

Tools You Will Need:

- Pasta machine or pasta attachment for KitchenAid mixer
- Double boiler
- Pasta claw or tongs
- Saute pan
- Chefs knife
- Bench scaper

Please Prep the Following Items Before Class Starts

- Have all tools out and ready
- Premeasure ingredients



100% Semolina Pasta Dough

Yield: for 10 oz of spaghetti or other pasta

6.5 oz Glorioso's Semolina flour (about 1 cup)

2 eggs

1. Place semolina flour in a large bowl and make a well in the center
2. Drop both eggs in the well
3. Mix the dough, starting in the well with the eggs and mixing outwards, slowly incorporating all of the semolina flour. If the dough is too wet, add a little more semolina flour to the dough. If the dough is too dry, add small amounts of water to the dough.
4. Once you have a cohesive dough, knead for 2-4 minutes, until a strong gluten network is formed.
5. Rest for 30 minutes
6. Using a pasta roller, fold dough until a smooth, elastic dough is formed. Dust with flour as needed.
7. Roll pasta dough to desired thickness and process into spaghetti cuts



Spaghetti Carbonara

Yield: 4 servings

1 pound fresh spaghetti or tagliatelle
*½ cup pancetta; diced (3 oz)**
3 Tablespoons extra-virgin olive oil, divided
2 large whole eggs
6 egg yolks
¼ cup grated Pecorino Romano (1 oz)
¼ cup grated Parmigiano-Reggiano (1 oz)
1 teaspoon ground black pepper

1. Bring a pot of salted water to a boil. Add pasta and cook, stirring occasionally until al dente
2. (*note, fresh pasta will cook very quickly!)
3. Meanwhile, combine pancetta with 2 Tablespoons olive in a large skillet and cook, stirring frequently, over medium heat until pancetta is crisp (about 7 minutes).
4. In a large heatproof bowl, whisk together whole eggs and egg yolks, Pecorino Romano, Parmigiano-Reggiano, and black pepper until well combined.
5. Using tongs, transfer pasta to skillet with crisped pancetta and its fat -- do **not** drain pasta water, leave in the pot!
6. Return pot of pasta water to the burner, return water to a simmer.
7. Add remaining olive oil to pasta and stir to combine; let cool slightly. Add pasta, pork, and all of the fat into the egg mixture. Measure ½ cup



pasta-cooking water and add to pasta and egg mixture. Stir well to combine.

8. Set the mixing bowl over the pot of simmering pasta-water making sure the bottom of the bowl does not touch the water. Cook, stirring very quickly with tongs, until sauce thickens to a creamy and silky consistency. The sauce should leave trails as your stir.
9. Remove from heat, season with salt if needed, and divide into bowls.
10. Serve garnished with grated cheese and freshly ground pepper!

***Can substitute bacon if pancetta is not available**

