

Chicken Carbonara



4 25min 15-20 min

INGREDIENTS

- 2 small chicken breasts
- 50 ml extra virgin olive oil
- 200g pancetta cut into lardons
- Freshly ground black pepper
- 350 grams good quality spaghetti (or 400 grams ordinary spaghetti)
- 4 egg yolks
- 1 egg
- ½ cup pecorino Romano very finely grated

METHOD

Bring a large pot of salted water to the simmer and place in 2 small chicken breasts. Simmer very gently for approximately 8 minutes – remove and cover. Retain this water in the pot.

In a heavy based frypan add 50 ml of extra virgin olive and the diced pancetta and cook on a medium heat until crispy, stirring often.

Carve the chicken breasts into thin slices and with the pancetta place into a large bowl.

In the same water the chicken was cooked in, drop in 350g of good quality spaghetti or 400g of ordinary spaghetti and cook until al dente.

While the spaghetti is cooking, whisk together the 4 egg yolks and 1 whole egg and the finely grated pecorino Romano.

Tip in the hot spaghetti into the bowl with the chicken and pancetta. Add the egg and cheese mixture and fold through – adjust the consistency if needed with a little hot pasta water. Season with salt and freshly ground black pepper and serve immediately.