



GUSTO IN FAMIGLIA

SPAGHETTI CARBONARA WITH SPECK ALTO ADIGE

30 minutes – easy – 4 portions



Ingredients:

- 320 g Spaghetti
- 100 g Recla Speck Alto Adige PGI Julienne
- 1 tbsp. Butter
- 200 ml cream
- 3 Egg yolk
- 2 tbsp. Grated parmesan
- Salt
- Freshly grounded black pepper

Preparation:

1. Cook the spaghetti in salted water until firm to the bite, as indicated on the product package.
2. Gently fry the 100g Speck Alto Adige PGI Julienne in butter while the pasta is cooking.
3. Mix the cream together with the egg yolk, parmesan cheese and salt in a bowl.

Further ingredients:

- 40 g Roasted Recla Speck Alto Adige PGI Julienne
- 1 tbsp. Finely chopped parsley
- 2 tbsp. Grated Parmesan cheese

Finalisation:

1. Drain the cooked spaghetti and add them to the fried Speck Alto Adige PGI Julienne in the pan.
2. Add the mixed cream and egg yolk and stir in well.
3. Season with pepper, then garnish with the roasted 40g Speck Alto Adige PGI Julienne, parsley and parmesan before serving.



Speck Alto Adige PGI Julienne e 70g

These long, thin strips are a perfect combination of form and taste and will transform your recipes into unique dishes.