



THE INTERNATIONAL CULINARY SCHOOLSSM

at The Art Institutes

CREATE TOMORROW

Pasta alla Carbonara

4 servings

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Ingredients	Amounts US	Metric	Procedure
Pasta, cooked al dente	1 pound	448g	Assemble all ingredients and equipment needed to prepare the recipe. Cook the pasta in boiling salt water according to the directions. Drain and reserve.
Eggs	2		Combine the eggs, heavy cream, and parmesan cheese.
Heavy cream	8 ounces	240ml	
Parmesan cheese, finely grated	2 ounces	56g	
Pancetta, ¼ (.6 cm) dice Substitute Bacon	4 ounces	112g	Heat a sauté pan and render the fat from the pancetta. The pancetta should just be starting to crisp, but not brown. Add the pasta to the pan with the pancetta and toss well and heat through. Add the cream mixture, cook over low, stirring frequently. Heat until the sauce thickens. Do not boil as you will scramble the eggs.
Salt and pepper	To taste		Season with salt and pepper to taste and serve immediately. Serve as required.

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs offered at over 35 Art Institutes schools. Administrative office: 210 Sixth Avenue, 33rd Floor, Pittsburgh, PA 15222 ©2011 The Art Institutes International LLC