



# Gourmet Chef

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## **Bucatini alla Carbonara with Lemon, Leeks & Pancetta**

Serves 4

Bucatini alla Carbonara rates as one of our favorite classic Italian recipes! Here we're riffing on the traditional dish by adding a few timely, springtime ingredients. One of the best things about this dish is how quickly it comes together! Prepare all of the ingredients (*mise en place*) before the pasta is cooked, so that the final assembly may be accomplished directly on the hot pasta. Serve immediately, and enjoy!

### ***Ingredients:***

12 oz bucatini (or substitute with thick spaghetti)  
8 oz pancetta, finely diced  
2 leeks, white parts only, thinly sliced  
3 cloves garlic, minced  
1 large lemon, zested and juiced  
1/2 cup Pecorino Romano, finely grated  
1/2 cup Parmigiano Reggiano, finely grated  
3 eggs  
1/2 teaspoon freshly ground black pepper, to taste  
2 tablespoons fresh parsley leaves, torn for garnishing

### ***Directions:***

1. Cook the diced pancetta in a large skillet or Dutch oven until it just begins to become crispy. Add the sliced leeks, and continue to sauté until the leeks become limp and tender. Add the garlic, and sauté for two additional minutes. Add the lemon juice, and half of the lemon zest. Remove from the heat until ready to dress the pasta.
2. In a bowl, whisk the eggs. Mix the grated cheeses and freshly ground black pepper to the eggs, and set aside until time to dress the pasta.
3. Cook the bucatini according to the package instructions in a large pot of well-salted water until just al dente; (remember that the pasta will continue to cook in the sauce).
4. Once the pasta is cooked, drain, reserving some of the pasta water (about 1/2 cup) for finishing the dish. Immediately add the pasta to the pancetta mixture. Add the beaten egg, cheese and pepper mixture, and add 1/4 cup of the reserved pasta water. With a pair of large tongs, quickly stir the pasta until evenly coated with the egg mixture and pasta water. A silky sauce will form. Add additional pasta water, if necessary, until the desired consistency is reached.
5. Serve immediately with a generous garnish of parsley and extra cheese grated on top.