

Bucatini with Lemony Carbonara

(10-11 servings)

Ingredients:

2 tbsp Olive oil
12 oz Pancetta, thinly sliced, cut crosswise into ½" pieces
4 Shallots, finely chopped
8 Garlic cloves, thinly sliced
2 tsp freshly cracked black Pepper
24 oz Bucatini
Kosher Salt
4 oz Parmesan, grated, plus more for serving
4 large Egg yolks
2 tsp Lemon zest, plus thinly sliced zest for serving
4 tbsp Lemon juice



Method:

Heat oil in a large skillet over medium flame.
Cook pancetta, tossing often until brown and crisp – 6-8 minutes.
Add shallots and garlic and cook, stirring occasionally, until softened, about 5 minutes.
Add pepper and cook, stirring often, just until fragrant – about 1 minute.
Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente.
Drain, reserving 3 cups of the pasta cooking liquid.
Add pasta to the skillet along with 1 cup of the pasta cooking liquid and 2 oz Parmesan and toss to coat.
Remove skillet from heat and add egg yolks.
Toss again, adding more pasta cooking liquid as needed, until a smooth glossy sauce coats the pasta.
Add grated lemon zest, lemon juice and another 2 oz Parmesan.
Toss to coat, adding more pasta liquid if needed to loosen sauce.
Divide pasta among bowls; top with sliced lemon zest and more Parmesan.