

Pork Belly Glazed Gochujang Carbonara



Pasta

Ingredients:

12 ounces Fettuccine
10 oz thick-cut Bacon
 $\frac{3}{4}$ cup (3 oz) grated Pecorino Romano or Parmesan Cheese, plus more to garnish
2 large Eggs, at room temperature
2 to 3 tbsp Gochujang, depending how spicy you like it
1 tsp kosher Salt, plus more to taste
 $\frac{1}{2}$ tsp Garlic powder
Freshly ground black Pepper
1 cup reserved Pasta Water

Instructions:

Bring a large pot of salted water to a boil over high heat.
Add pasta and boil until al dente, according to the package directions.
Reserve 1 cup of pasta water, then remove from heat and drain.
Add pasta back to the pot, immediately add the egg and cheese mixture, and use tongs to quickly and thoroughly coat the pasta with the mixture.
The warmth of the pasta will transform the eggs into a creamy sauce; it should not be curdled or chunky.
Stream in $\frac{1}{2}$ cup pasta water and toss again to coat the noodles so they are glossy and creamy.
Add more pasta water, as necessary, to create a creamier sauce.
Taste and season.

Glaze

Thoroughly mix:

3 tbsp Gochujang
2 tbsp Honey
Dash Rice Vinegar and Mirin
and coat the bacon slices with the glaze.

Instructions:

Cook the bacon: Add bacon to a large skillet or pan and place over medium heat, cook bacon on both sides until golden brown.
If the pan starts to smoke at any point, simply lower the heat.
I always cook my bacon on medium to medium low heat.

Once bacon is done, transfer to a cutting board and blot with a paper towel to absorb excess grease, then coarsely chop and set aside.

While the bacon cooks, make the sauce and pasta: In a medium bowl, whisk together the Parmesan, eggs, Gochujang, salt, garlic powder and lots of freshly ground black pepper until well-combined and set aside.

Now, make the glaze and coat the smoked bacon slices.
Next fry glazed slices

Garnish

2 scallions, thinly sliced
Toasted sesame seeds (black & white are great!)
Lemon zest, optional for brightness

Serve: Divide pasta between bowls or plates.
Top with bacon pieces.
Next, top with bacon slices.
Then sprinkle each bowl with about 1 tbsp of grated or shaved Parmesan and scallions.
If you'd like a little brightness, I suggest adding a little lemon (or lime!) zest on top.