

**PENNE DE CECCO**  
*with carbonara of asparagus*



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**PENNE DE CECCO WITH CARBONARA OF ASPARAGUS** Serves 4

**INGREDIENTS**

— Available at Mediterranean foods

380g De Cecco Artisan penne rigate	4 egg yolks
200g grated pecorino Romano	4 egg yolks
ground pepper	½ cup cream
1 bunch asparagus	

**METHOD**

1. Cook the asparagus in plenty of salted water until 'al dente'.
2. Remove asparagus and place them in a cool bath.  
Use the same water to cook your pasta.
3. Once cold, chop the asparagus into 2 cm pieces. Fry them with a little butter or extra virgin olive oil for a couple of minutes in a large pan.
4. In a small bowl whisk the egg yolks and cream until combined.
5. Add a little cooking water of the pasta into the pan with the asparagus.
6. When the penne are 'al dente', drain them and toss them into the pan. Add the cream and yolk mixture, the grated pecorino and some freshly ground pepper. The heat of the pasta will lightly cook the yolks making the sauce a little thicker.
7. Add more pecorino on top before serving.

Buon Appetito.

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