25'

4 PAX

DIFFICULTY
LOW

SPORTS

KCAL*
484

NUTRITIONAL INFORMATION (by ration)

16,2	Protein
48,3	Carbs
24,4	Total fat
9,7	Saturated fat
10,1	Monounsaturated fat
2,6	Polyunsaturated fat
0,04	Cholesterol
3,4	Fiber
0,38	Sodium

ALÉRGENOS
gluten, lactosa

* Kcal by ration

PASTA

SPAGHETTI CARBONARA
WITH TRUFFLES

PONS

USE:

PONS SELECCIÓN FAMILIAR
EVOO Arbequina

PONS INFUSED WITH WHITE TRUFFLE
EVOO infused with White Truffle

PONS INFUSED WITH BLACK TRUFFLE
EVOO infused with Black Truffle

PAIR:

JAN PETIT
Red wine

ALGÉS
Red wine

FLOCS
Cava Brut

INGREDIENTS

250 g	Spaghetti
50 g	Bacon
60 g	Onion, cleaned
250 g	Cooking cream
50 g	Parmesan cheese
	Pons Selección Familiar EVOO Arbequina
	Pons infused with White/Black Truffle
12 g	Truffles
	Salt
	Pepper

UTENSILS

Pot

Sâuté

Knife and chopping board

Grater/ Slicer

OBSERVATIONS

*To preserve the taste of the pasta, never cool it in water. Instead, spread the noodles (after draining) on a flat surface and season them with a drizzle of Pons Family Selection Arbequina Oil to keep them from sticking to each other.

ELABORATION

1. 1Add the spaghetti to a pot with a large quantity of boiling water, a generous pinch of salt, and a drizzle of Pons Selección Familiar EVOO Arbequina oil.
2. Boil for the time indicated by the manufacturer (according to whether it is dry, fresh...).
3. Drain and set aside the spaghetti without cooling in water.*

For the carbonara sauce:

4. Put the onion (Brunoise-cut) and the bacon (fine strips) in a sauté pan with a drizzle of Pons Family Selection Arbequina Oil. The heat must be medium/low.
5. Add the cooking cream and allow to boil for 3 minutes. Taste; salt and pepper as necessary.
6. Add the spaghetti to the sauce while stirring to combine the ingredients.
7. Turn off the heat, immediately add a raw egg yolk to the sauce and stir until creamy. **It is very important to perform this operation with the heat off, as if the liquid is too hot, the egg yolk will harden upon contact and form crumbs in the sauce.**
8. Put the spaghetti carbonara onto a plate.
9. Grate the parmesan cheese over the pasta.
10. Grate the fresh truffles on top.
11. Season the dish with a drizzle of Pons infused with White/Black Truffle oil.

High heat Medium heat Low heat