



carbonara grischuna

*Replace ham with minipic
and you have an unconventional carbonara*

Ingredients (Serves 4)

- 500–600 g fresh egg pasta
- Salt
- 175 g butter
- 150 g Parmesan, grated
- 6 minipics, sliced
- Pepper, freshly ground
- 8 quail eggs, fried

Preparation

Cook pasta in boiling salted water until al dente.

Measure out 200 ml of cooking water and set aside.

Warm a plate and melt 150 g of butter on it.

Drain pasta and mix with remaining butter. Transfer onto plate.

Sprinkle with cheese and minipics, then with cooking water.

Mix immediately using two large forks.

To serve: Grind pepper over the carbonara and place quail eggs on top.