



Penne Carbonara With Pata Negra and Dzuigas Cheese

A really tasty pasta recipe!

Ingredients (4 Servings)

Shopping List

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|---|---|
| <input type="checkbox"/> 500 g of Zita | <input type="checkbox"/> 70 g Of Pata Negra Ham |
| <input type="checkbox"/> 4 Eggs | <input type="checkbox"/> 50 g Of Dzuigas(Cheese Similar To Parmesan) |
| <input type="checkbox"/> Salt and pepper to taste | |

Preparation

Carbonara With Pata Negra and Dzuigas Cheese

Prepare The Sauce

Slice the pata negra ham into thin strips with a pair of scissors. Beat the eggs with salt and pepper. Add the grated cheese and stir to obtain a dense cream.

Cook The Pasta

Boil the pasta, drain and put it back into the pot it was cooked in. Add the ham and mix well. The heat of the pot shall melt the fat as if it was sautéed in a pan. Put the pasta in a large soup tureen, cover with egg cream and Dzuigas cheese and toss quickly so the egg does not tear.

Serving

Serve at once.