

Artichoke Carbonara



Ingredients

- Kosher salt and freshly ground black pepper
- 1 pound spaghetti
- 4 ounces guanciale or pancetta
- 2 tablespoons extra-virgin olive oil, plus more for garnish
- 12 ounces frozen or canned artichoke quarters, defrosted or drained
- 6 large egg yolks, plus 4 yolks for an optional garnish
- ¼ cup freshly grated Pecorino Romano, plus more for garnish

Info

- **Prep:** 5
- **Cook:** 30
- **Serves:** 4
- [Source](#)

☆☆☆☆☆ from 0 votes



Rate



Directions

1. Bring a large pot of salted water to boil. Cook the pasta according to package instructions until al dente.
2. While the pasta cooks, make the sauce: Cut the guanciale into 1/4-inch-thick slabs and then 1-inch-long strips. Add 2 tablespoons of olive oil to a large, deep skillet and heat over medium. Add the guanciale, reduce the heat to low and allow the guanciale to render until crisp, stirring occasionally, about 5 minutes. Remove the guanciale from the skillet and reserve. Remove 1

tablespoon of the guanciale drippings to a small bowl and set aside.

3. Add the artichokes to the skillet and cook until warmed, stirring carefully so they do not break apart. Stir in the cooked guanciale.
4. Add the egg yolks, the cheese, 1 teaspoon salt and a few grinds of pepper to the small bowl with the reserved guanciale drippings and stir until combined.
5. Reserve 1 cup of pasta water, then, using tongs, transfer the cooked pasta to the skillet, mixing to incorporate with the artichokes and guanciale.
6. While whisking, slowly drizzle 1/4 cup of the reserved pasta water into the egg mixture until combined.
7. Remove the pasta from the heat and add the egg mixture, tossing vigorously to coat. Add more reserved pasta water incrementally until the sauce is smooth and creamy.
8. Divide the pasta among bowls and top with more grated cheese. If desired, place a raw egg yolk on top of each pasta nest. Top with a sprinkle of salt and pepper, and a drizzle of olive oil to finish.

[pasta](#), [spaghetti](#), [bacon](#), [pancetta](#), [guanciale](#), [artichokes](#), [artichoke hearts](#), [parmesan](#), [eggs](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:pasta:artichoke_carbonara

Last update: **2024/01/07 13:33**

