

Fettuccine Carbonara

Ingredients

1 lb fresh pasta fettuccine
1 tbsp Kerrygold unsalted butter
2 cloves garlic, minced
 $\frac{1}{4}$ cup diced pancetta bacon
 $\frac{1}{4}$ cup white wine
1 pint heavy cream
 $\frac{1}{4}$ cup frozen peas, thawed
 $\frac{1}{2}$ cup grated parmesan cheese
4 large eggs yolks
Salt and pepper to taste

Directions

In a sauté pan, render the pancetta until crispy. Remove with slotted spoon and set aside on paper towel to drain. Add butter to the pan, sauté the garlic until browned (about 1 min). Add the white wine, cook on high heat to reduce. Add heavy cream and bring to a boil. Reduce to medium heat and cook for about 5 mins. Whisk in parmesan cheese to the cream. Remove pan from heat. Whisk in egg yolks slowly. Meanwhile, add fettuccine to second pot of boiling water. Cook for 2-3 minutes. Drain and set aside. Add pasta to bowl, add in peas and pancetta. Top with sauce.