

# alla carbonara

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**This is Burkhard's favorite dish and a reminder of our time in Ulm, where a small Italian place had this original version of carbonara on its menu (no cream!!!).**

# alla carbonara

min

300 g bacon  
18 egg yolks  
1 glass of mineral water  
salt and black pepper

1000 g tagliatelle  
250 g parmegiano  
1 baguette



1. Cut the **bacon** into small cubes and roast them in a hot pan, no additional oil necessary.



2. Cook the **tagliatelle** in boiling salted water al dente.



3. Divide the eggs, collect the **egg yolks** in a bowl, stir them with a glass of **mineral water** and some **salt** and a lot of freshly ground **black pepper**.



4. Put the **tagliatelle** on each plate and pour some of the **egg sauce** over the pasta.



5. Top it with the roasted **bacon** chips and a lot of **parmegiano**. Offer some fresh baguette along with it.

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