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Sausage Carbonara

A simple and easy lunch or primi which can be scaled up to a main course and can be made with restaurant beating results in 15 minutes! 'Nuff said?

- 100g good quality pasta like Barilla 'Oro Chef' Pennette or Castiglione Vecchia spaghetti per person
- good splash of olive oil
- 1 tsp salt per litre of pasta water
- 1 Squisito Viagra, Tuscan or Napoli sausage per person
- 1 fresh free range egg per person
- 30g Grana Padano DOP, grated
- a small ladle of the pasta cooking water
- freshly ground black pepper to finish

Add a couple of teaspoons of salt to 2 litres of water in a large pot and bring to the boil with the lid on. Remove lid then throw in the pasta and boil for 8mins or so until on the firm side of 'al dente'. Drain when done reserving some of the hot cooking water on the hob.

Meanwhile, in a large (12-inch) sauté pan, add a splash of olive oil then crumble in the sausagemeat with a half a fresh red chilli chopped. If you like it hot leave in the seeds. When the meat has coloured but not browned toss in the drained pasta, which should just be cooked, then crack in an egg and add a ladle of hot pasta water with a cup of grated cheese, remove from heat and stir. The pasta will absorb some of the sauce whilst the remainder will keep the pasta creamy.

Serve the pasta in shallow bowls with a sprinkle of grated Grana. Sprinkle with salt and pepper and serve at once.

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