

Chef from the Hood Recipes



Chef:

Yvette Peline-Hom & Stuart Hom

Restaurant:

Cena Luna

Recipe:

Cena Luna Pasta alla Carbonara

Ingredients

1 pound applewood smoked bacon
5 yolks from fresh, local eggs placed in a large bowl
2 cups (16 ounces or 1 pint) of heavy cream
2 pounds dried Italian linguini pasta
pinch of salt and lots of fresh ground black pepper
A cup or more of freshly grated Italian Parmesan

Boil salted water in a large pot. Julienne the bacon into 1/4" strips. Cook bacon in another large pot until it starts to crisp. Don't drain! Add cream to the bacon, whisking over low heat while it reduces a bit. Start cooking pasta when water boils. While pasta cooks, temper the yolks by whisking them in the bowl. Pour yolks into the pot of cream and bacon in a slow, steady stream. Keep whisking over low heat. Add pepper and a 1/2 cup of grated Parmesan. Don't overcook pasta! Drain while it's "al dente" and toss it in the sauce to coat. Transfer pasta to a large, wide bowl. Finish by adding more Parmesan and pepper to the top. Serve at once!

Pasta alla carbonara is a classic Italian dish with mysterious origins. Alla carbonara means "of coal miners". Legend has it that the generous specks of pepper represent the coal dust that covered everything including the pasta a miner cooked; while the few ingredients required to make it could be carried to work in one's pockets and simply dropped into a pan placed over a fire. Others believe that the dish was created in Italy around 1944, when rations of powdered eggs and bacon from allied troops were added by creative cooks to the dried pasta and cheese that was left, along with little else, in the kitchens of Italy. If this story is correct, then carbonara is an early example of fusion cooking! The chefs at Cena Luna start their carbonara by making their own pasta. Chef Yvette Peline-Hom says, "This is one of our most popular dishes. If you wish to make it at home with dried pasta, choose a really good Italian brand made with 100% semolina flour. And don't be too shy with the fresh ground pepper! A chilled asparagus salad dressed in DaVero Olive Oil would be good on the side." Serves 10.