

Cacio e Pepe

Fettucine & Bacon & Shrimp Oh My!!

1-1/2 # Fresh Cut Fettucine

½ # THICK CUT or SLAB Bacon, ½ "cut (uncooked)

½# Large Shrimp, Peeled, Deveined & Tail removed, Sliced in ½ (uncooked)

2 Tbsp Red Onion, fine julienne

2 Cloves Garlic, Minced or Zested

3 Tbsp Chives, Chopped

2 Tbsp Whole Butter

1 Tbsp Extra Virgin Olive Oil

½ Cup Pasta water Reserved

½ Cup Grated Pecorino Romano

2 Tbsp Grated Grana Padano Cheese

1 Tsp Crushed Chipotle Peppers – to taste

4 Whole Large Eggs

3 Tbsp Cooked Bacon Minced

Fresh Ground Salt

1 Tbsp Fresh Ground Pepper

1 Lemon Zested as Garnish

- In a Large Pasta Pentola (pasta cooker) bring 1/2 Gallon of water to a boil & add 3 Tbsp Sea Salt
- Add ***Plastic Wrapped Egg & cook for 2-1/2 mins @ a boil, remove & hold (recipe below)
- Preheat a Large Fry pan
- Place whole uncooked bacon in pasta water & cook for 1-2 minutes, Remove from water, Drain & Cut into ½" lardons
- In a Sauté pan add bacon & cook for 2 minutes
- Add butter & black pepper
- Add Red Onion, Garlic & Shrimp & cook for 2 minutes
- While this is happening, Add Pasta & Cook until Al Dente around 2 minutes
- Remove pasta from water & hold for 1 minute
- Add ½ cup of pasta water to pan & bring to the boil, add ¼ cup Romano Cheese until incorporated into water. Then add remaining water & add ½ more of the cheese to create the creamy sauce
- Add Pasta to the dish & toss with Sauce
- Add chives & mix well
- Pour sauce on Plate & spin pasta in center of plate, Top with bacon dusted poached egg & grate more cheese over Pasta, Add Lemon Zest & Serve
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- ***EGG PREP in a ramekin place plastic wrap & brush with olive oil
- Grind S&P onto plastic & add minced bacon
- Crack eqq in ramekin
- Fold up sides of plastic to create a package & tie with butchers twine
- Repeat for all eqqs
- Poach for 2.5-3.5 mins..
- DO NOT LET EGG TOUCH SIDES OR BOTTOM) Hold for service