



ORGANIC WHOLEWHEAT SPELT CARBONARA SPAGHETTI WITH SMOKED EGGPLANT

 DIFFICULTY: 3/3

 PREPARATION TIME: 30'

 INGREDIENTS FOR 4 SERVINGS

400 g Organic Spelt Wholewheat Spaghetti
100 g Pecorino cheese
200 g Guanciale bacon
250 gr Eggplant
Salt / Pepper / extra-virgin olive oil

PREPARATION

- 1 Preheat the oven to about 180°C. After washing and drying the eggplants, sprinkle them with salt and cook them in the oven for about 20 minutes, at the end cut them by the length and scrape the inside with a spoon.
- 2 Separate the egg yolks from the egg whites that can be used for other preparations and mix them with a hint of black pepper and salt.
- 3 In the meantime, finely slice the “guanciale” bacon and let it brown in a pan over low heat without adding oil.
- 4 Boil the pasta slightly underdone and pour it into the pan with the bacon, add the whipped egg yolks and pecorino cheese away from the heat.
- 5 Serve by completing the dish with the smoked eggplant.

