

# Duck Egg Carbonara

An ultra-rich, luxurious twist on the Roman classic featuring glossy duck egg yolks.

**PREP TIME**  
10 Minutes

**COOK TIME**  
15 Minutes

**YIELDS**  
2 Generous Servings

**DIFFICULTY**  
Easy / Intermediate

## INGREDIENTS

3 Duck Egg Yolks (whisked)

½ cup Parmesan Cheese (finely grated)

¾ cup Smoked Pancetta or Bacon (cubed)

⅓ cup Smoked Pancetta (finely diced)

7 oz Dried Linguine (approx. half a standard 1-lb box)

1 Large Garlic Clove (minced)

1 Large Bunch Parsley (finely chopped)

Generous Pinch Pepper

## TO SERVE

Extra Grated Parmesan

## METHOD

- Cook the Pasta:** Place the Linguine in a large pot of heavily salted boiling water and cook until al dente (likely 9–11 minutes). *Note: The sauce can be fully made in the time it takes the pasta to cook.*
- Render the Garnish:** Place a large frying pan over a low heat without any oil. Add the finely diced pancetta and slowly increase the heat over a couple of minutes until the fat renders out and it is cooked through and crisp. Remove the crisp pancetta and set aside, retaining as much fat in the pan as possible.
- Sauté the Base:** Increase pan heat to medium-high. Add the cubed pancetta, cooking for 2–3 minutes. Toss in the minced garlic and cook until aromatic and the pancetta just begins to crisp. Remove the pan from the heat.
- Combine:** Drain the Linguine, making sure to reserve some of the cooking water first. Add the hot pasta directly to the frying pan along with a splash of the pasta water.
- Create the Sauce:** Add the grated parmesan and whisked duck egg yolks to the pan. Toss everything together thoroughly. The residual heat from the pan will gently cook the yolks into a loose, glossy sauce without scrambling them. Add more pasta water if needed to adjust the consistency.
- Season & Finish:** Season generously with cracked black pepper and finely chopped parsley.
- Serve:** Twist the pasta onto plates using a long-pronged fork. Sprinkle the reserved crisp pancetta over the top and serve immediately with a final grating of fresh parmesan.

**Pro Tip:** Always ladle out a cup or two of the starchy pasta water right before draining. This liquid gold is the secret to emulsifying the fat and egg yolks into a perfectly smooth, velvety restaurant-quality sauce.

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