

# Asparagus Ravioli Carbonara

**Serves:** 4 | **Prep Time:** 45 Min | **Cook Time:** 25 Min | **Difficulty:** Medium



## INGREDIENTS

### For Pasta

- 3.5 ounces (100 g) of "00" Flour
- 3.5 ounces (100 g) of Re-milled Semolina (durum wheat) Flour
- 2 Eggs

### For Filling And Sauce

- 1 large bunch of Asparagus
- 2 ounces (60 g) of grated Parmigiano Reggiano Cheese
- 1 ounce (30 g) of Pecorino Romano Cheese
- 8 ounces (250 g) of Guanciale
- 3 Egg Yolks
- 2 tablespoons of Olive Oil
- 1 clove of Garlic
- 3-4 tablespoons of Salt
- Black Pepper to taste

## DIRECTIONS

1. Peel and wash the asparagus
2. Remove the bottom fibrous section. Cut the tips into julienne strips and cut the tender middle part of the stems into slices.
3. Peel the garlic clove, crush it and add it with the stems to a heated pan with olive oil.
4. Pour a ladleful of hot water into the pan, season it with 1 teaspoon of salt and cook for 5-6 minutes.
5. Remove the stems from the pan and add the julienne tips, cook them for 2 minutes and season with 1 teaspoon salt.
6. Add the stems to a blender with 2/3 of grated Parmigiano Reggiano cheese and grind into a smooth filling. Leave the filling to cool.
7. Prepare the pasta, and roll it into thin sheets and cut 2 inch wide strips.
8. Arrange 1 tablespoon of filling on top of the dough at regular intervals, then position another strip on top. Seal the pasta and cut your favorite ravioli shape with a knife or pasta cutter.
9. Reuse the scraps of dough and continue until the filling is finished. Now set the ravioli aside or in the freezer.
10. Cut the guanciale into strips and fry them in a non-stick pan.
11. Mix the egg yolks with the remaining Parmigiano Reggiano and Pecorino Romano cheeses, dilute the mixture with 3-4 tablespoons of hot water and whisk into a creamy sauce.
12. Add the remaining salt to a pot of water and cook the ravioli in lightly boiling water. Drain the ravioli after 4-5 minutes with a slotted spoon and toss them in the bowl with the egg yolk and cheese mixture. Mix thoroughly.
13. Arrange the ravioli among the plates and top with the guanciale strips, the heated asparagus tips and a grind of pepper.