

## NICOLA MILLBANK'S CHORIZO CARBONARA

Deliciously rich and decadent, Nicola Millbank's Chorizo Carbonara celebrates Burford Browns in all their glory. Handkerchiefs of silky smooth pasta wrap around a delicate golden confit yolk. Take this simple yet sophisticated dish to the next level of luxury with chopped chorizo and a sprinkle of smokey paprika.

Prep time 1 hour | Cook time 1 hour | Serves 2

## INGREDIENTS

For the pasta dough: 150g of 00 pasta flour 2 Clarence Court Burford Brown eggs Extra virgin olive oil

For the confit egg yolks: Olive oil

2 Clarence Court Burford Brown eggs, yolk separated from the whites

For the Carbonara sauce:
50g diced chorizo
2 Clarence Court Burford Brown yolks
50g freshly grated pecorino
Pepper
Smoked paprika



## METHOD

Pre-heat the oven to 65c/149f.

To make the pasta dough, tip the flour onto a work surface and make a well. Crack the eggs into the well and whisk with a fork, slowly incorporating the flour into the middle. When the mixture comes together, using your hands knead the dough, adding a drizzle of olive oil to combine it. Once combined, wrap in cling film and rest for an hour.

To confit the yolk, pour enough olive oil into an ovenproof dish to submerge the yolk. Carefully place the yolks in the oil and place in the oven for an hour.

Once the pasta is done resting, unwrap the dough and pass through a pasta machine. Continue to work it through the machine until thin and silky. Cut the dough into large squares.

In a large frying pan over a medium heat, fry the chorizo for 4-5 minutes until crisp then remove from the heat.

Bring a pan of salted water to the boil and submerge the pasta sheets. Cook for 2-3 minutes or until al dente.

Meanwhile, to make the carbonara sauce, crack the eggs into a bowl and mix in the parmesan. Season with pepper.

Using a slotted spoon, remove the pasta from the pan and add to the eggs and parmesan. Toss until the mixture thickens but doesn't scramble, using a little of the reserved pasta water to loosen the mixture if need be. Mix in the crispy chorizo.

Serve the pasta with the confit yolk nestled in the middle of the pasta handkerchiefs and sprinkle with smoked paprika.









clarencecourt co.uk

