

RECIPE NO. 03 EP 3 · AUG 14, 2026

From the kitchen of *Chef Jaz*



Pantry Pasta Carbonara

YOU'LL NEED

- ☐ 4 Egg yolks
- ☐ Prosciutto (or bacon)
- ☐ Spaghetti
- ☐ Cheese, grated
- ☐ Black pepper, freshly ground
- ☐ Salt
- ☐ Starchy pasta water, saved from the pot



HOW WE MAKE IT

1. Bring a big pot of water to a real boil. It should look like a jacuzzi; a few gentle bubbles is only a simmer.
2. Start the prosciutto in a cold pan so the fat renders and it crisps in its own fat. Lift it out onto a paper-towel-lined bowl and keep the fat in the pan.
3. Separate four egg yolks. Grate the cheese.
4. Cook about half the package of spaghetti (maybe a little more) to al dente. Don't overcook it.
5. Save the starchy pasta water before you drain.
6. Move the pasta into the pan with the prosciutto fat and add plenty of fresh black pepper so it toasts.
7. Chop the prosciutto smaller and toss it back in.
8. Work in the yolks, cheese and splashes of pasta water on low heat (burner at "two") so the eggs don't scramble. Turn it up just a touch to thicken the sauce until it coats the noodles.
9. Plate it and top with more cheese, more pepper and extra prosciutto.

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