

## Fagottelli "Carbonara"

*Tellycherry pepper is an Indian origin pepper, particularly suitable for this dish thanks to its distinctive aroma and particular fragrance.*

### Filling

5 Yolks  
60 gr Pecorino cheese  
80 ml Whipped cream

Salt  
White pepper

### "Fagottelli" pasta

160 gr Flour  
80 gr Semola  
2 Yolks  
1 Egg  
Salt

### Veal stock

1 Kg Bones and trimmings of veal  
Extra virgin olive oil  
2 Onions  
120 gr Carrots  
1 stalk Celery  
5 Cherry tomatoes  
1 bunch Rosemary  
10 shells White pepper  
3 lt Water

### Dressing

35 gr Roman bacon, (Guanciale)  
100 gr Zucchini  
2 tablespoons Extra virgin olive oil  
25 ml White wine  
50 ml Veal stock  
40 gr Pecorino cheese

### Garnishment

Tellycherry pepper



### Servings/Yield

4  
For 4 people

### Cuisine

European : Mediterranean :  
Italian

### Difficulty



### Categories

Pasta

## Method

- The filling:** Beat the yolks in a double boiler and add little by little the grated Pecorino cheese to eggs. Add the white pepper, the salt, let cool and incorporate the whipped cream. Put the mixture into a sac-a-poche (pastry bag) and keep cool in a refrigerator for 1 hour.

**2. The "Fagottelli":** Mix the flour with the semolina, add the egg yolks (keep 1 egg white aside), one egg, a pinch of salt and water enough to obtain a solid dough. Work the dough for a long time and form a ball; wrap it in plastic wrap and cool it in the refrigerator for 1 hour. Roll out thinly the dough and cut into 7cm squares with the help of a squared mould. With the help of a spoon, spread the filling over the dough and close it in the shape of a cigarette. Press the dough with fingers, fold and cut out the "Fagottelli" with a toothed wheel.

**3. The veal stock:** Cut into small pieces the trimmings of veal; break the bones and put everything in a pan that can go in the oven with a little of extra virgin olive oil. Put in oven at 190°C and brown until the bones and trimmings become gold. Remove from oven, drain the oil in excess, add the vegetables previously cleaned and chopped, the rosemary, the shells of white pepper and continue to cook few minutes. Remove from heat and make cool. Cover the bones and the trimmings of veal with cold water and bring to a boil. Cook for about 2 hours on low heat. Skimming during cooking to remove the impurities that rise to the surface. Pass the veal stock through a clean cloth placed over a fine strainer.

**4. The dressing:** Cut the Roman bacon into julienne strips, dice zucchini and skip all in a pan with a little Extra virgin olive oil. Sprinkle with white wine, bring it to a boil and add the veal stock.



#### How to prepare

Cook "Fagottelli" in abundant salted water, add to the sauce and whisk it with Pecorino cheese, Extra virgin olive oil and add Tellicherry pepper.