

CAFE THOMPSON RECIPE

CARBONARA CON CHORIZO A LA BRASA

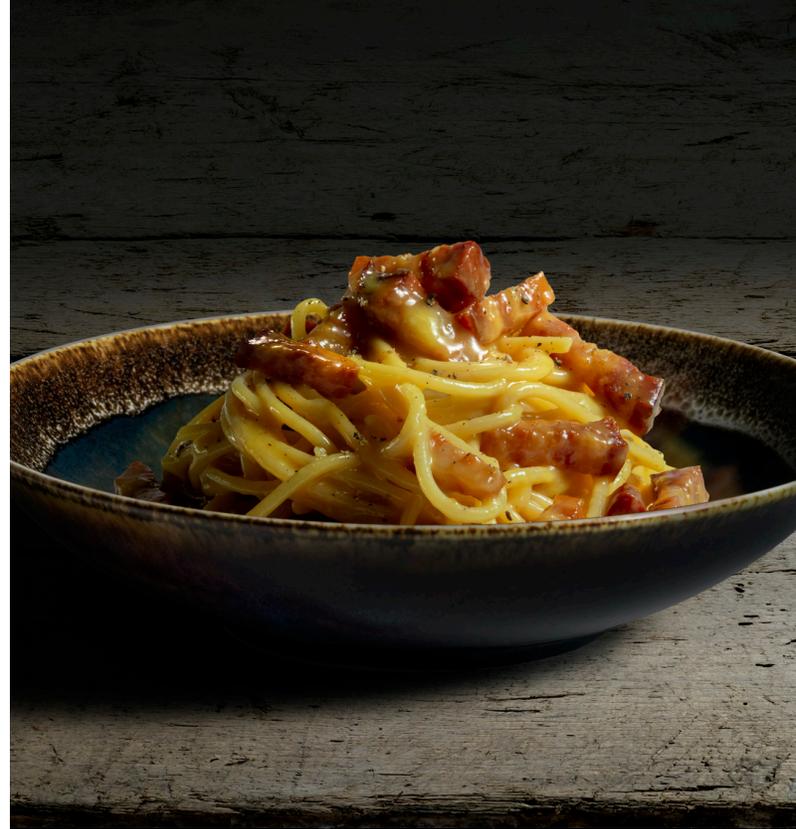
(GRILLED SMOKY CHORIZO CARBONARA)

This dish is an elevated fusion that takes the comforting appeal of classic Italian carbonara and infuses it with the bold smokiness of grilled Spanish chorizo.

SERVES 6

INGREDIENTS

- 4 quarts water
- 2 teaspoons salt
- 1 pound spaghetti
- 12 ounces Spanish chorizo
- 3 tablespoons olive oil
- 4 cloves garlic, minced
- 3 large eggs
- 1 cup Parmesan cheese
- 1 teaspoon salt
- 1 teaspoon black pepper
- 3 teaspoons smoked paprika



DIRECTIONS

In a large pot, add the water and 2 teaspoons of salt, and let it boil. Add the pasta to the boiling water and cook until al dente. Keep 1 cup of the pasta water.

Heat the grill, add the chorizo to the hot grill, cook for 15 minutes, remove, and slice the chorizo.

In a pan, heat the olive oil over medium heat. Add the grilled chorizo and minced garlic, cooking for about 1 minute until the garlic is fragrant. Remove the pan from the heat.

In a medium bowl, whisk together the eggs and Parmesan cheese, and then add the smoked paprika, salt and pepper. And add 1 cup of hot pasta water and keep on mixing well. Add the egg-and-cheese mixture over the pasta, and toss.

Side dishes

Balsamic-Roasted Vegetables
Spaghetti

