



RECIPE 12

Wagyu spaghetti carbonara



Ingredients for 4 people

- Spaghetti alla chitarra a sezione quadrata 250g
- Grated pecorino Romano 100g
- Organic egg yolks 12
- Wagyu Beef 120g
- Flakes of salt, ground black pepper to taste

Method

- 1 First refrigerate the beef so that it hardens and is easy to slice.
- 2 Thinly slice some pieces and place them on transparent paper, then keep them in the refrigerator while the rest of the beef is cut into thicker pieces and put in a pan.
- 3 Grate the pecorino cheese (keep a third for the final "dusting") and put it in a large bowl with the egg yolks and a generous amount of grated black pepper. Mix well, and if the mixture is too dry add a little cold water to make the mixture creamy.
- 4 Bring the water to the boil, add salt and then add the spaghetti, taking care to stir frequently.
- 5 In the meantime, gently brown the thicker pieces of Wagyu, adding a pinch of salt and pepper. Switch off the hob.
- 6 When the pasta is al dente, drain it and pour it into the pan with a little of the water from cooking, turn the hob back on and fry it vigorously for a few seconds then pour the seasoned pasta in the bowl with the egg and the pecorino cheese. Stir quickly and if necessary add a little cooking water.
- 7 Now roll the required portion into a ladleful of broth and place the pasta in the centre of the plate covering it with the previously sliced pieces of Wagyu, sprinkle with black pepper and serve immediately.

Creator's Notes

GUALTIERO VILLA

Gualtiero has worked as a professional chef for over thirty years and has gained experience in well-known restaurants across Italy. Over the years, his thirst for knowledge and research has led him to teaching through collaborating with the most famous cookery schools in Milan until he founded the cookery school and social melting pot with the kitchen as a common denominator called 'Cucina In' in 2013 along with two partners.

