



JERNEJ KITCHEN

WILD GARLIC PASTA WITH PANCETTA AND GREEN BREADCRUMBS

Fresh, light dish, that celebrates spring and it is quick and easy to make. We love it.

SERVES 4 PEOPLE
PREPARATION: 60 MINUTES

WILD GARLIC PASTA

50 g fresh wild garlic (ramson)

2 eggs

300 g all-purpose flour

GREEN WILD GARLIC BREADCRUMBS

100 g breadcrumbs

50 g fresh wild garlic (ramson),
leaves only

CREAMY SAUCE

50 g bacon

3 slices of pancetta

40 g parmesan cheese, grated

10 g butter

2 eggs

sea salt, freshly ground black pepper

TOOLS AND EQUIPEMENT

Sponsored

WILD GARLIC PASTA

Place a large pot, filled with water over medium-high heat, bring to a boil. Add the wild garlic leaves and blanch for about a minute. Then remove with a slotted spoon and cool under cold running water. Drain the wild garlic and pat-dry with kitchen paper. Slice the wild garlic leaves into thin strips. Add them to a blender jug, also add the eggs. Blitz until completely smooth. Sift the flour into a bowl, add the wild garlic - egg mixture and knead into a nice, elastic and shiny dough. Place the pasta dough into a bowl, cover with a plastic wrap and place into the fridge for an hour.

GREEN BREADCRUMBS

Add the wild garlic and breadcrumbs to a blender jug. Blitz until the breadcrumbs become green. Set aside until needed.

WILD GARLIC PASTA

Cut the pasta dough in half and roll it out to a 1mm thickness. Starting at the widest setting roll the dough through, then repeat the process five or six times, taking the machine down a setting with every roll, until you get your desired thickness. Once you've rolled your pasta, cut it straight away.

CREAMY SAUCE

Chop the bacon into small cubes. Slice the pancetta into thin stripes. Finely grate the parmesan. Put the eggs into a small bowl, beat the eggs with a fork. Place a large pan over medium-high heat and fry the pancetta until golden brown. Remove from the heat and place the pancetta on kitchen paper to absorb fat. Wipe the pan and add bacon, cook for 2-3 minutes on medium-high heat, or until it starts to crisp up. Remove from the heat.

CREAMY SAUCE

Cook the pasta in a large pan of boiling salted water for 1 - 2 minutes. Reserve some of the cooking water (aprox.250 ml), drain the pasta. Pour the reserved water over the fried bacon, add the eggs and finely grated parmesan cheese. Stir well, until just combined. Season to taste with salt and pepper and place it over low heat. Cook for about a minute or two, stirring constantly. The sauce has to become creamy and yummy. Remove from the heat and add your wild garlic pasta. Toss well.

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Divide the pasta between your plates, add the green breadcrumbs, stripes of pancetta and a bit of finely grated parmesan cheese. Bon appetite.