



PRINCI SMALLGOODS

Purely Australian, naturally Italian

~ DICED PANCETTA ~

Diced Pancetta is made from Flat Pancetta, which is cut into small pieces.

This product is made using pork belly which is salted then spiced, prior to enduring a lengthy maturing period of approximately 6-8 weeks.

Princi's Diced Pancetta is a mild product, with its 200gm portion packs being perfect for cooking use.



Serving Suggestion:

Traditional Pasta Carbonara

Ingredients:

500g fettuccine
4 beaten eggs
Olive oil
3/4 cup of freshly grated parmesan cheese
200g diced pancetta

Time:

Prep: 11 mins

Total: 35 mins

Serves:

Up to 4 people

Instructions:

1. *Bring a large pot of water and 2 teaspoons of salt to boil. When boiling, add pasta to water and cook until al dente. Drain well and reserve 1 cup of the pasta water.*
2. *Preheat the oven to 200F, and place your serving bowls inside to warm.*
3. *Heat olive the olive oil in a large sauté pan over medium heat. When simmering, stir in diced pancetta and cook for approximately 8-10mins until crispy and fat has rendered.*
4. *Remove the pan from heat then add the pasta to it, coating it in pancetta and oil. Whisk 1/4 cup of pasta water into the beaten eggs, then pour mixture over pasta and toss to distribute evenly.*
5. *Season generously with ground black pepper and grated parmesan. Serve in the warmed bowls.*

BUON APPETITO!