



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Sausage Carbonara

Adapted from Jamie's Italy, Jamie Oliver

1 lb fennel sausage meat - recipe below
olive oil
2 slices coppa, chopped
sea salt
freshly ground black pepper
1 lb dried linguine
4 large free range egg yolks
½ cup whipping cream
2 cups Parmesan cheese, freshly grated
1 lemon, zested
2 tablespoons extra virgin olive oil

Shape sausage meat into little balls about the size of large marbles and place them to one side.

Place a large frying pan over medium high heat and fry meatballs until lightly golden on all sides

Add the pancetta and continue cooking for a couple of minutes.

While this is cooking, cook linguine according to the manufacturer's instructions.

In a large bowl, whisk the egg yolks, cream, half the Parmesan and the lemon zest.

When the pasta is cooked, drain it, reserving a little of the cooking water.

Toss the pasta quickly with the egg mixture back in the pasta pan.

Add the sausage meatballs and toss everything together.

If the sauce is too thick lighten it with a little of the pasta water.

Serve with grated parmesan.