



## Consejo del chef

Garnish with more grated cheese, the rest of the guanciale, and some basil leaves.

## Raciones para 4

**200 gr** Guanciale, pancetta or bacon

**1,5 Cups** Orzo

Salt

Pepper

**3 Cups** Chicken stock

**1** Egg

**2** Yolks

**1 Cup** Pecorino cheese

Basil

- 1** Dice guanciale, pancetta, or bacon finely and cook over medium heat in a large frying pan until crunchy, cooking it with its fat. Remove from the pan, keep the fat, and set aside for later.
- 2** Use the same frying pan to stir-fry the orzo. Pour the chicken stock, add salt and pepper, and stir. Rise the heat to bring the stock to a boil and lower it, then cook slowly for twice the recommended time indicated on the package. Stir to prevent it from sticking.
- 3** When the orzo is cooked, choose “keep warm on the hob and prepare the carbonara sauce.
- 4** Beat the egg with the yolks and pecorino cheese in a bowl. Add two tablespoons of orzo to bring the eggs to the same temperature, and add the guanciale, saving some for garnish later.
- 5** Mix until all the ingredients are well combined. Place the mix in a pan and stir until creamy.
- 6** Let it rest for five minutes, stir again, and plate.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/risotto-de-orzo-carbonara/>

