

## Soba Carbonara

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Traditionally, carbonara requires tossing hot, hot pasta with a mixture of eggs and cream, so that the heat from the noodles poaches the egg and forms a lovely thick sauce. Here's a version that uses Japanese soba (buckwheat) noodles, which are typically rinsed with cold water after cooking. (Don't do that here.) Next time I'll toss in a handful of toasted Panko breadcrumbs mixed with a bit of chopped Italian parsley to add a bit of crunch.

TIME: 15 minutes (begin cooking the noodles before the bacon is done)

MAKES: 2 servings

1/4 pound pancetta (one 1/3" thick slice), cut into 1/4" dice

1 large egg yolk

1/2 cup heavy cream

Salt and freshly ground pepper

4 ounces (1/4 pound) soba (buckwheat) noodles

1 cup frozen baby peas\*

1/2 cup grated Parmesan cheese

Put a large pot of water on to boil for the soba.

Cook the pancetta over medium heat in a large skillet until browned and crispy, 7 to 10 minutes. Transfer to a paper towel-lined plate to drain and set aside.

Meanwhile, whisk the yolk, cream, and some salt and pepper together in a small bowl to blend. Set aside.

Cook the soba noodles according to package directions (probably about 8 minutes, but it may depend on the thickness of your soba). Just before the soba is done, add the peas right to the water along with the noodles. Drain the peas and noodles and return them to the pan, and immediately add the egg/cream mixture, tossing the noodles with tongs as you add it so it coats everything evenly. Add the cooked pancetta and parmesan, toss to distribute evenly, and serve immediately.

*\*If you find fresh peas, by all means, use them, but add them to the soba about three minutes before the noodles are done cooking.*