

Chinese Carbonara



Preparation time: 15 mins

Serves: 6 people

User Rating: ★★★★★

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Sorry Italy, the sweet-salty flavour of lup cheong makes a great pairing for eggs and cheese. I also sometimes like to use white pepper in place of black.

Recipe by Camellia Ling Aebischer.



Ingredients

- 3 lup cheong/Chinese sausages (available in Asian foods aisle), sliced
- 100g parmesan cheese
- 4 eggs
- Black pepper, to taste (be generous)
- 500g thick spaghetti

Method

1. Place a large pot of water on to boil and salt generously.

2. Place another large frying pan over medium-low heat and add your sliced lup cheong sausages. Add a splash of water to the pan and allow the sausages to slowly cook, rendering fat. Once the water evaporates cook until crispy and turn off the heat.
3. Meanwhile, in a medium bowl, add eggs, cheese, and pepper. Whisk to combine. Set aside.
4. Once the water has come to a boil, add your pasta and cook until almost al dente. When the pasta is ready, add it straight to the pan with the lup cheong using tongs. Don't strain it because you want to use the pasta water.
5. Add your egg and cheese mix to the pasta and quickly stir through. The cheese will melt and egg will slightly cook. If your sauce looks too thin add a few tablespoons of pasta water and stir through.
6. Serve immediately.