

Ingrediënten (2 personen)

- 200g/7oz of linguine pasta
- 2 cans of tuna in oil
- 2 eggs
- 30g/1oz of grated Parmesan cheese
- 30g/1oz of grated Pecorino cheese
- olive oil
- 1 clove of garlic
- salt
- pepper
- 1 glass of white wine
- parsley
- chilli pepper

**Recept**

1. In a pan brown the garlic with some olive oil.
2. Meanwhile, drain the tuna and then put it into the pan with the garlic
3. Now add the wine and let it evaporate ('sfumare').
4. Finally add a bit of chili powder and some ground parsley (or mint)
5. In a pot, boil the pasta in boiling water (previously salted with 2 fists of salt)
6. In the meantime, put the eggs in a bowl and add grated parmesan and pecorino cheese, some salt and pepper and a little of parsley; then beat everything with a fork.
7. When the pasta is al dente (almost ready but still a bit hard), drain it and mix it in the pan with the tuna sauce
8. Pour the linguine and tuna in the bowl with the eggs, parmesan and pecorino sauce and stir it in order to amalgamate it all together.
9. Serve hot! :)

Bron

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Internet - Hard Core Italians

<http://www.hardcoreitalians.com/blog/tuna-carbonara-pasta>

Info Martine Lycke 21/01/2017

1 teentje look aanbakken in 1 el zonnebloemolie
2 blikjes tonijn toevoegen
125 ml witte wijn
Wijn laten verdampen
Chilipoeder en peterselie

30 g geraspte kaas
S&p
Peterselie

Ondertussen ook pasta laten garen.

2 eieren
30 g Parmezaan

Past toevoegen aan tonijn
En daarna bij eimengsel

Fotos

