



Pasta Carbonara

1 pound imported pasta
4 cups half and half cream
6 slices of pancetta
8 ounces mushrooms, fresh or canned
4 ounces butter
4 tablespoons flour
1 medium diced onion
1 tablespoons minced garlic
2 cups frozen peas
pepper to taste
grated imported romano cheese
6 ounces shredded fontina cheese



Prepare pasta as usual in large pot of salted water. Cook *al dente*, which means pasta should be cooked through, but still firm to the bite.

While pasta water is coming to a boil, prepare the sauce: Julienne pancetta. In 12" frypan melt butter, add flour, then add pancetta. Cook for about 5 minutes until pancetta begins to crisp, add onions & garlic and cook until onions soften. Add mushrooms and cook until heated. Add half and half to frypan and whisk together. Add frozen peas and simmer for about 5 minutes. Add pepper and stir until well mixed. Add fontina cheese and stir until creamy and melted. Cook until the sauce bubbles and then reduce heat. Once your pasta is done, pour the sauce on top, toss and add cheese. Toss one more time before serving.