



Noodles with Smoked Der Alpen Kase

Ingredients

- 1 lb thin noodles
- Salt and pepper
- 5 large egg yolks
- 1 Tbsp extra virgin olive oil
- 1 large egg
- 6 oz slab bacon, finely diced
- 1 cup finely shredded **Smoked Der Alpen Kase**

Instructions

- In a large pot of salted water, cook pasta until al dente. Drain, reserving one cup pasta water.
- In large bowl, beat egg yolks and whole egg, add cheese, 1 teaspoon salt 1½ tsp teaspoons pepper.
- Gradually whisk in 1 cup pasta water to temper eggs.
- Meanwhile, in large pot, heat olive oil. Add bacon and cook 5-7 minutes. Add pasta and 1/4 reserved pasta water.
- Cook, tossing, until pasta is coated, 1- 2 minutes.
- Scrape pasta mixture into egg mixture and toss until creamy, 1 -2 minutes, add more pasta water if needed.
- Add 1 tsp salt and ½ tsp pepper.
- Serve with Smoked Der Alpen slices.

Serves 8

