

Asparagus Carbonara With Pancetta and Spring Onions

Salt	2 cloves garlic, minced
Extra-virgin olive oil	1 cup sliced shiitake mushrooms
½ cup fresh bread crumbs	1 pound fresh tagliatelle
Freshly ground black pepper	4 large eggs
2 pounds large asparagus	½ cup grated Parmesan.
¼ cup finely chopped pancetta	
¼ cup finely chopped spring onions or ramps	

1. Bring a large pot of salted water to a boil. Heat 1 tablespoon of olive oil in a medium skillet over medium heat. Add the bread crumbs and cook until toasted, about 3 minutes. Season with salt and pepper.
2. Prepare an ice-water bath. Trim the asparagus, and peel 3 inches from the bottom of each spear. Blanch the asparagus in the boiling water for 1 minute, then transfer to the ice water bath to cool. Reserve the boiling water. Drain, pat dry and cut the asparagus into 3-inch pieces. Using a vegetable peeler, slice the pieces lengthwise into thin strips.
3. In a large sauté pan, heat 2 tablespoons of olive oil over medium heat. Add the pancetta and cook until the pancetta is crisp. Using a slotted spoon, transfer the pancetta to a plate. Add the onions and garlic to the pan and sauté until tender, about 30 seconds. Add the shiitakes and cook until tender and the liquid has evaporated. Keep warm.