

# Carbonara Pizza |

## Recipe for 4 pizzas

### Description

In the same spirit as the well-known pasta dish...

### Note

Traditionally we put guanciale in the carbonara, the pancetta is more suitable here for the pizza, the bacon is also another substitute.

### Ingredients

#### Toppings

- 4 Scoop(s) Pizza dough
- 16 Slice(s) Pancetta
- 1 Cup(s) Grated parmigiano reggiano
- 4 Unit(s) Egg yolk
- 4 Tbsp Freshly ground black pepper
- 20 Chips Parmigiano reggiano
  
- Olive oil

### Preparation

- Preparation time **30 mins**
- Preheat your **Broil** at **450 F°**
- Resting time **0 mins**

#### Pizza

#### **First cooking**

Place the cast iron crepe pan on the stove, place the dough spread to the diameter of the pan.

Drizzle olive oil over the dough and add the pancetta, grated parmesan cheese and freshly ground black pepper so that it is evenly distributed over the pizza.

#### **Second baking**

Transfer your pan to the oven under the broiler to finish cooking (watch out for browning)

When the pizza is done, place an egg yolk in the center of the pizza and a few shavings of parmesan cheese.

### **Bon appétit!**