

Ingredients:

- 12 hard-cooked eggs
- 12 tablespoons finely grated Parmigiano-Reggiano, divided
- 8 ounces pancetta, finely diced
- 4 tablespoons mayonnaise
- 2 teaspoons white vinegar
- Kosher salt and freshly ground black pepper, plus cracked pepper for garnish
- Minced parsley, for garnish

Directions:

1. Preheat oven to 300°F and line a baking sheet with silpat. Sprinkle 8 tablespoons of Parmigiano-Reggiano in four 4-inch rounds on a silpat and bake until lightly browned and melted, about 10 minutes. Let cheese crisps cool until crisp. Break each cheese crisp into 4 pieces.
2. Meanwhile, cook minced pancetta in small skillet over medium-high heat until browned and crisp and fat has rendered, about 5 minutes. Drain crisped pancetta through strainer, reserving rendered fat, and transfer to paper-towel lined plate. You should have about 4 tablespoons crisped pancetta and at least 2 tablespoon rendered fat. Let cool slightly.
3. Split eggs in half lengthwise. Place the yolks in a medium bowl. Select 16 of the best-looking egg white halves and set aside. Reserve the remaining for another use. Add 2 tablespoons crispy pancetta, 2 tablespoons rendered fat, mayonnaise, vinegar, and remaining 4 tablespoons Parmigiano-Reggiano to the yolks and mash and stir together until thoroughly combined. Season with salt, and very generously with ground black pepper.
4. Place egg mixture into a piping bag. Fill egg white halves, overstuffing each. Garnish deviled eggs with crispy pancetta, cracked black pepper, cheese crisps, and parsley. Serve immediately.



Adapted from: The Food in My Beard