Main dishes / Italy

# Spaghetti carbonara



Pasta from four ingredients: guanciale, eggs, pecorino and pepper. There is no cream in it and never was.

**Time** 25 min **Servings** 2

## What you'll need.

- ☐ 200 g Spaghetti
- ☐ 100 g Guanciale — cut into short strips; pancetta works
- ☐ 3 piece Egg yolks
- ☐ 1 piece Whole egg
- ☐ 60 g Pecorino romano — finely grated
- ☐ 1 tsp Black pepper — coarsely ground
- ☐ Salt for the water — to taste

## Let's make it.

**01** Bring a large pot of water to the boil and salt it properly — this is the only salt in the dish, since the cheese and the guanciale bring their own.

**02** Put the guanciale into a cold pan and turn the heat to medium. The fat should render gradually and the pieces turn golden and crisp at the edges, about 6 to 8 minutes.

**03** While the fat renders, beat the yolks, the whole egg, the grated pecorino and the pepper into a thick paste. Let it sit at room temperature so it does not seize when it meets hot pasta.

**04** Cook the spaghetti a minute short of the packet time. Before draining, save a cup of the cooking water — the sauce will not come together without it.

**05** Take the pan off the heat, add the pasta and toss it through the fat. Let the pan cool for twenty seconds — it should be warm, not hot.

**06** Pour in the egg mixture and stir hard, adding pasta water a spoonful at a time until the sauce turns glossy and coats every strand. Serve immediately.

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