

PASTA CARBONARA



INGREDIENTS

320 g spaghetti

150 g guanciale or diced bacon

4 eggs and 1 yolk (or 6 yolks original recipe)

50 g grated pecorino romano cheese (or parmesan cheese for a more delicate taste)

Salt

Black pepper

METHOD

Step 1.

HEAT a pan with slightly salted water for the pasta

Step 2. to prepare the guanciale

CHOP the guanciale into small pieces and **COOK** until crispy

In the meantime BOIL the pasta

to prepare the egg mixture

BEAT the eggs with the grated cheese, pepper and a bit of salt

Step 3: to assemble (follow thoroughly for a creamy carbonara)

TRANSFER the pasta and a little cooking water to the pan with the guanciale

MIX together

TURN the heat off

ADD the egg and **STIR**

COVER with a lid

LET it rest for 2 minutes

ADD some pepper and **STIR**

SERVE right away

Serves (4)

Grade of difficulty: easy

Preparation time: 15 mins

cooking time: 10 mins

Region: Lazio (Rome)