

SPAGHETTI ALLA CARBONARA RECIPE

Serves: 4 | **Prep Time:** 15 Min | **Cook Time:** 30 Min | **Difficulty:** Easy



INGREDIENTS

- Spaghetti, 1 Box (450g or 16oz.)
- Eggs (Yolks only), 6 Large
- Guanciale, Diced (240g or 8 oz.)
- Pecorino Romano Cheese (100g or 4 oz.)
- Black Pepper and Salt, to taste

NOTES

Don't Use Bacon!

DIRECTIONS

1. Bring a large pot of well salted water to boil.
2. Trim the guanciale, removing skin and hard bits, and cut the guanciale into batons.
3. Sauté the guanciale in a larger frying pan until brown. Remove the pieces and leave the rendered guanciale fat in the pan.
4. Add the spaghetti to the boiling water and set the timing for the al dente cooking time on the package.
5. While the pasta is cooking, mix the egg yolks and cheese together in a large mixing bowl. Add a little bit of the rendered fat to the mixture to add creaminess.
6. When the spaghetti is nearing completion, take some starchy pasta water and add 1 ladle to the cheese and egg mixture a little at a time. You don't want to scramble these eggs, so only a little at a time while vigorously stirring. Keep adding only a little at a time until the mixture is as creamy as you would like it.
7. When the pasta is al dente, remove it from the water and add it to the large mixing bowl with the cheese and eggs. Stir everything together well and add half of the crunchy guanciale.
8. When plating, put a small mound of the spaghetti on a plate with tongs (or those giant tweezers that are popular), twisting to keep it together, and add a few bits of the remaining crunchy guanciale on top.