

SPAGHETTI ALLA CARBONARA CARBONARA SPAGHETTI



Ingredients for 4:

350 gr dried spaghetti
200 gr sliced smoked pancetta
2 eggs, plus 2 extra yolks
100 gr Pecorino Romano sheep cheese, finely grated, plus extra to serve
50 gr cream
2 spoons of extra virgin Italian olive oil
freshly milled black pepper

Preparation

1. Cook the dried pasta for 8-10 minutes (according to the different brand) in salted boiling water to which 1 teaspoon of olive oil has been added.
2. Meanwhile, heat a frying pan and fry the pancetta without any extra oil until it's crispy and golden, for about 5 minutes.
3. Whisk the eggs, yolks and cream in a bowl and add black pepper, then whisk in the cheese.
4. When the pasta is cooked, drain it quickly in a colander, leaving a little of the moisture still clinging.

5. Now quickly return it to the saucepan and add the pancetta and one spoon of extra virgin Italian olive oil in the pan, along with the egg and cream mixture. Stir very thoroughly, so that everything gets a good coating - what happens is that the liquid egg cooks briefly as it comes into contact with the hot pasta.
6. Serve the pasta on really hot deep plates with some extra grated Pecorino cheese.

Notes

In Italian "carbonaro" was the word for charcoal bearer and probably the dish was first made as an energetic meal for Italian charcoal workers. Today it's a dish known all over the world; it is very delicious and full of flavors.