



SITA COIN

CLICK OR TAP THE
LOGO OR THE
DOGGO MARCELLO
FOR SEE OUR
MISSION



Pasta Carbonara

INGREDIENTS (for 4 people or 2 Italian)

- 400 g (14 oz) of spaghetti
- 200 g (7 oz) of guanciale (pork cheek)
- 4 egg yolks
- 100 g (3.5 oz) of grated Pecorino Romano cheese
- Salt to taste
- Freshly ground black pepper to taste



APPROVED

PREPARING THE GUANCIALE

- Cut the guanciale into strips or cubes.
- In a pan, without adding any oil, cook the guanciale over medium-low heat until it becomes crispy and releases its fat. Then turn off the heat and let it cool slightly.



PREPARING THE PASTA

- Bring a large pot of salted water to a boil.
- THEN cook the spaghetti al dente according to the package instructions.



PREPARING THE EGG AND CHEESE MIXTURE

- In a bowl, beat the egg yolks with the grated Pecorino Romano cheese until you obtain a smooth cream. Add plenty of freshly ground black pepper.
- If the mixture proves too thick, put in a tablespoon of pasta cooking water and stir to soften it



COMBINING THE INGREDIENTS

- Drain the pasta al dente, reserving some of the cooking water.
- Add the spaghetti to the pan with the guanciale and mix well to flavor them.
- Remove the pan from the heat and add the egg and cheese mixture, mixing quickly to avoid cooking the egg. If necessary, add some of the pasta cooking water to make the sauce creamier.



SERVING

- Serve the Carbonara immediately on plates, adding an additional sprinkle of Pecorino and black pepper to taste.

