

# Crowd-Pleasing Carbonara Pizza Ready in Just 30 Minutes

This white pizza borrows all the best parts from spaghetti Carbonara with an extra dose of cheese to boot.



Spaghetti Carbonara is one of those perfect foods that bring immediate comfort, and this homemade pizza will do just that. It keeps the creaminess and saltiness of the traditional pasta classic with the added perk of fluffy pizza dough and melty mozzarella. Crispy pancetta and sharp Pecorino adorn the pizza dough before it hits the oven, and once the crust begins to puff and the cheese melts, eggs adorn the top (a crucial ingredient!). Adding the eggs partway through cooking ensures the eggs don't overcook—a runny yolk is a must on this carbonara pizza recipe.

## Ingredients

1. 4 oz diced pancetta or chopped thick-cut bacon
  2. 1 lb fresh pizza dough, at room temperature
  3. All-purpose flour, for dusting
  4. 2 cups shredded whole-milk mozzarella cheese
  5. 1/4 cup Pecorino Romano cheese, grated, plus more for topping
  6. 1/4 tsp ground black pepper, plus more for topping
  7. 1 large egg
  8. 1 large egg yolk
  9. 1 Tbsp chopped chives, for topping
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Preheat oven to 450°F with a rack in lower third position. Place pancetta in a large skillet. Cook over medium, stirring occasionally, until golden and starting to crisp, about 6 minutes. Remove from heat. Transfer pancetta to a paper-towel-lined plate to drain.

Sprinkle evenly with mozzarella and Pecorino Romano, leaving a 3/4-inch border around edges. Top with cooked pancetta and sprinkle with pepper.

Bake until crust is puffed but still pale and cheese is melted, about 8 minutes. Meanwhile, place egg and yolk in a small bowl or measuring cup (do not whisk).

Carefully pull rack with pizza out from oven and tip eggs onto center of pizza. Using a fork, carefully spread egg white over a larger area to help eggs cook evenly. Return to oven and bake until whites are set and yolks are runny, about 5 minutes.

Break yolks with a spoon and drizzle all over pizza, if desired. Top with chives, Pecorino Romano, and several grinds of pepper.

