Carbonara

A traditional carbonara with a modern twist! (please don't attack me)

Ingredients

- 200g pasta (dried or fresh)
- 100g guanciale (pork jowl)
- 1 clove minced garlic
- 50g parmigiano-reggiano
- 50g pecorino-romano
- 2 eggs
- salt & pepper to taste

Prepare all ingredients before cooking (mise en place), this is a quick dish so it's best to be prepared! (prep: 5 min, cook: 15 min)

Process

- 1. Boil salty water (as salty as the sea) and put chopped guanciale into cold pan and set stove to medium-high.
- 2. Add pasta once water begins to boil. (8 min for dried, 90 sec for fresh)
- 3. Once guanciale fat is rendered out (remove some if needed should cover bottom of pan), add fresh cracked pepper, and garlic. Cook until the garlic starts to turn golden.
- 4. In a bowl, mix the parm and pecorino cheeses into beaten eggs
- 5. After pasta is 80% cooked, add to guanciale pan, remove from heat and begin mixing around
- 6. Add the cheesy egg mixture and stir constantly to ensure a consistent creamy sauce with no egg clumps!
- 7. Once creamy sauce is established, plate and enjoy