

# Carbonara

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

## Ingredients

- pasta (dried or fresh)
- guanciale (pork jowl)
- minced garlic
- parmigan reggiano
- egg
- salt & pepper

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

## 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.