

Spaghetti Carbonara

Ingredients for 2 servings

- 200g ¹ of smoked pancetta ², sliced to bite size bits
- 250g of spaghetti or linguine
- A block of grana padano or parmeggiano reggiano cheese and cheese grater
- Black pepper ³
- 3 eggs and 1 egg yolk
- 3 cloves of diced garlic ⁴

Steps

1. Cook pasta according to instructions. Try to time it such that pasta is ready 10 minutes after start of step 2
2. Heat pork on medium/low pan with lid to render fat, stirring occasionally. Add garlic (if using) after some fat has been rendered out. Should take about 10 minutes to cook
3. Meanwhile lightly beat eggs and egg yolk in bowl. Grate as much cheese as you can into bowl
4. Add copious amounts of black pepper to bowl and beat contents together until mostly homogenous
5. The next two steps are very delicate. As soon as pasta is ready, pork should be well cooked and rendered. Turn off all heat and transfer pasta to pan, along with a splash of pasta water. Mix contents of pan
6. Take pan off hob. Add tiny bit of egg mixture to pan and stir. If egg scrambles, pan is too hot so wait 10 seconds and try again. If egg doesn't look to be scrambling, add bowl contents to pan and stir vigorously.

¹or whatever serving size your grocer sells

²bacon works too. Guanciale is most authentic but I find it hard to work with. You render soooo much fat from guanciale it's kinda insane

³preferably via pepper mill

⁴only if you're not italian