

Spaghetti Carbonara



A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper. Simple, yet delicious!

Ingredients

- ♦ 200g Spaghetti
- ♦ 100g Pancetta
- ♦ 2 large eggs
- ♦ 50g Pecorino Romano cheese, grated
- ♦ 50g Parmesan cheese, grated
- ♦ Freshly ground black pepper
- ♦ Salt

Steps to Prepare

1. Boil water in a large pot and add a pinch of salt.
2. Cook the spaghetti until al dente.
3. In a separate pan, cook the pancetta until crispy.
4. Beat the eggs in a bowl and mix in the cheeses and pepper.
5. Drain the pasta, reserving some of the pasta water.

6. Mix the pasta with the pancetta, then remove from heat and stir in the egg and cheese mixture.
7. Add pasta water as needed to create a creamy sauce.
8. Serve immediately with extra cheese and pepper.

Equipment

- ♦ Large Pot
 - i. Fill the pot with water.
 - ii. Bring the water to a boil before adding pasta.
- ♦ Frying Pan
 - i. Heat the pan over medium heat.
 - ii. Cook the pancetta until crispy.
- ♦ Mixing Bowl
- ♦ Whisk

Serving Suggestions

- A. Top with extra Pecorino Romano and freshly ground black pepper.
- B. Serve with a side of garlic bread.
- C. Pair with a crisp white wine, like Pinot Grigio.