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Oct 12, 2012

## Spaghetti Carbonara

Real Roman spaghetti carbonara is pasta, whole eggs, *pancetta* or *guanciale* (cured pork jowl), and pecorino romano cheese—never cream. The sauce should gild, not asphyxiate, the noodles. It can be enjoyed at any hour, but the ideal time is dawn, after a night of revelry. I've found that carbonara is also a foolproof way to a man's heart—unless he's watching his cholesterol. —*Mei Chin, from "Roman Art" (<http://www.saveur.com/article/Kitchen/Roman-Art>)* (March 2007)

SERVES 4

### INGREDIENTS

3 tbsp. extra-virgin olive oil  
4 cloves garlic, peeled and crushed  
10 oz. pancetta, cut into 1/2"-long x 1/4"-square strips  
2/3 cup white wine  
1 lb. dried spaghetti  
2/3 cup finely grated Parmesan  
1/4 cup finely grated pecorino Romano  
2 tbsp. finely chopped parsley  
2 eggs  
Kosher salt and freshly ground black pepper, to taste

### INSTRUCTIONS

1. Heat oil in a 12" skillet over medium-high heat. Add garlic, and cook until golden, about 1 minute. Remove and discard garlic. Add pancetta, and cook until edges are crisp, about 6 minutes. Add wine, and cook until thickened, about 3 minutes. Remove from heat.

2. Bring a pot of salted water to a boil. Add spaghetti, and cook until al dente, about 7 minutes. Drain, reserving 1/4 cup pasta water. In a large bowl, whisk together Parmesan, pecorino, parsley, and eggs; while whisking constantly, slowly drizzle in reserved pasta water until smooth. Add spaghetti along with reserved pancetta mixture. Season with salt and a generous amount of pepper. Toss to combine, and serve immediately.



(/gallery/Bliss-in-a-Bowl)

Credit: Todd Coleman

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**(<http://www.saveur.com/gallery2/150-Classic-Recipes/>)**