

Spaghetti alla carbonara



INGREDIENTS

(4 portions)

400 g spaghetti
120 g [Guanciale](#)
[Extra virgin olive oil](#)
50 g Pecorino Romano cheese
2 organic yolk eggs
Salt
Black pepper in grains

Wine pairing suggestions



Chardonnay, Tenuta San Jacopo

Description

The Carbonara, la carbonara in Italian, is an Italian dish of the Roman tradition made with egg, pecorino Romano cheese, guanciale and black pepper and it is famous all over the world. There are plenty of variation, but the original recipe doesn't contain any cream

Preparation

First, cut the guanciale. Then mix the egg yolks with the pecorino cheese, adding 40 or 50g of water. Meanwhile, boil the water for the pasta.

In a pan with two tablespoons of oil, fry the guanciale over low heat until it becomes crunchy and the fat melts, about 7/8 minutes.

Once the water has reached boiling point, add some rock salt and throw the pasta in, taking into account the cooking time, the pasta must be ready at the same time as the guanciale, drain the pasta "al dente" and put it back in the sauce pan, pour immediately the guanciale and mix, add the mixture of egg yolks, water and pecorino cheese and mix again well. Serve immediately, adding more pecorino and black pepper.