



PRIMI

Spaghetti alla Carbonara

Rome's timeless four-ingredient classic

SERVES

4

PREP

10 min

COOK

15 min

INGREDIENTS

- 400g spaghetti
- 150g guanciale (or pancetta), diced
- 4 large egg yolks + 1 whole egg
- 60g Pecorino Romano, finely grated
- Plenty of freshly ground black pepper
- Sea salt, for the pasta water

METHOD

- 1** Cook the spaghetti in plenty of well-salted boiling water until al dente.
- 2** Meanwhile, fry the guanciale in a dry pan over medium heat until golden and crisp, then take off the heat.
- 3** Whisk the egg yolks, whole egg and Pecorino together with lots of black pepper.
- 4** Reserve a cup of pasta water and drain. Add the hot pasta to the guanciale pan, off the heat, and toss.
- 5** Stir in the egg mixture, loosening with a splash of pasta water until glossy and creamy. Serve at once with extra Pecorino and pepper.



MIA'S TIP

Keep the pan off the heat when you add the eggs; the residual warmth turns them silky instead of scrambled.

