

HOW TO COOK A PROPER CARBONARA PASTA (ACCORDING TO ME)

LIST OF INGREDIENTS FOR 4

- 4 EGGS
- 1 EGG YOLK
- 400 G THICK SPAGHETTI
- GUANCIALE (PORK CHEEK)/ASPARAGUS OR ZUCCHINI (VEG)
- PECORINO ROMANO
- SALT
- PEPPER

TOOLS NEEDED

- KNIFE
- CHOPPING BOARD
- FRYING PAN
- COOKING POT
- BOWL
- SPOON

1° STEP



Cut the guanciale into strips and put them in the pan (medium heat).

2° STEP



Beat the eggs (4 + 1 egg yolk) in the bowl with a fork. Then put the grated pecorino cheese, salt and pepper in the same bowl with the eggs and mix everything together.

3° STEP



In the meantime, the guanciale fat in the pan will slowly start to melt. Catch the fat with a spoon and pour it into the bowl with the eggs and pecorino cheese (this can be repeated until the guanciale is crispy).

4° STEP



Turn off the pan and let it cool. In the meantime, fill a large saucepan with water and bring it to the boil. When it boils, add a little salt (about 1 full teaspoon) and put the spaghetti in.

5° STEP

When the spaghetti are still al dente, drain them and put in the pan with the guanciale. Start mixing, add the eggs with the pecorino, the guanciale fat, salt and pepper. Now put all your patience and love together and stir the whole thing on a very low heat until the egg is creamy. Then put the spaghetti into plates and add some extra pecorino and pepper on top.



BUON APPETITO!