

Spaghetti Carbonara

Italian · Main Course · Medium · 30 min total · Serves 4

A rich Roman pasta dish made with eggs, pecorino romano, guanciale, and black pepper. No cream needed.

Ingredients

- 1 lb spaghetti
- 6 oz guanciale (cut into strips)
- 4 large egg yolks
- 2 large whole eggs
- 1 cup pecorino romano (finely grated)
- 1 tsp black pepper (freshly ground)
- 0.5 tsp salt (for pasta water)

Method

1. Bring a large pot of salted water to boil. Cook spaghetti until al dente, reserving 1 cup pasta water.
2. Render guanciale in a cold skillet over medium heat until crispy, about 8 minutes.
3. Whisk egg yolks, whole eggs, pecorino, and black pepper in a bowl until smooth.
4. Drain spaghetti and add to skillet with guanciale off heat. Toss to coat.
5. Pour egg mixture over pasta, tossing vigorously. Add pasta water a tablespoon at a time until creamy. Serve immediately.

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