



SPAGHETTI CARBONARA

Prep time: 10 minutes
Cook time: 20 minutes

Makes 2 servings

INGREDIENTS

- 2 large egg yolks
- 1 ounce / 28 grams freshly grated Parmesan cheese
- 1/2 teaspoon freshly ground black pepper, or more or less to taste
- 2 ounces / 57 grams diced pancetta or guanciale
- 2 small to medium garlic cloves, minced
- 2 tablespoons white wine or chicken broth
- 6 ounces (170 grams) spaghetti
- kosher salt

INSTRUCTIONS

1. Put a large pot of water on to boil for the pasta.
2. As the water heats, find a wide-bottomed bowl for tossing and serving the pasta; it should have a lot of surface area.
3. Whisk the egg yolks, Parmesan, and black pepper together in the bowl with a fork to make a thickish paste. Set aside.
4. Cook the pancetta or guanciale in a skillet over medium-low heat until the fat is rendered and the pieces are crisp, about 5-7 minutes.
5. When the cubes are well-browned, stir in the garlic and cook for a minute to mingle the flavors.
6. Add the wine or broth to the pan.
7. When the water comes to a boil, add 1 tablespoon kosher salt to the pot, then stir in the spaghetti with tongs.
8. While the spaghetti cooks, add the cooled pancetta and its sauce to the egg and cheese mixture in the serving bowl.
9. When the pasta is al dente, use the tongs to transfer the spaghetti directly from the pot into the serving dish; the pasta needs to be piping hot and a little drippy with its cooking water.
10. Mix and toss with the tongs, adding extra pasta water as needed to meld everything into a luscious coating for the strands.
11. Taste for seasoning before eating; the dish might need a little salt but the Parmesan and pancetta usually take care of the saltiness factor on their own.

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