

Carbonara

This recipe is for two people, but you can increase the ingredients for more people, by adding one egg per person, ¼ lb. of pasta, etc.)

Ingredients

2 egg yolks
1 cup of Parmesan cheese plus ½ cup, grated
4 tablespoons of butter at room temperature
4 bacon strips or ½ cup of diced pancetta or ½ cup of Guanciale
Salt
Fresh ground pepper
½ lb pasta of choice



Instructions

1. Boil water for the pasta. Salt the water. This is the only chance to season the pasta.
2. Dice your bacon (or pancetta or guanciale), place in a skillet over medium heat. Cook until crispy. Set aside.
3. In a bowl, mix the butter, egg, bacon and 1 cup of Parmesan cheese. Season with a little salt and fresh ground pepper. Set aside.
4. Once the pasta is done, take 1 tbsp of pasta water and mix it with the egg and butter. Drain the pasta and IMMEDIATELY place in the bowl with the egg mixture. Toss the pasta with the mixture until all pasta is coated and the sauce has become creamy. The heat of the pasta will cook the egg yolks creating a silky sauce.
5. Serve immediately and sprinkle with the rest of the cheese.