

Spaghetti Carbonara



Ingredients

- 2 large eggs and 2 large yolks, room temperature
- 1 ounce (about 1/3 packed cup) grated Pecorino Romano, plus additional for serving
- 1 ounce (about 1/3 packed cup) grated Parmesan (*although more cheese is good*)
- 1 tablespoon olive oil
- ½ onion, finely chopped (*optional, but Mimmo uses onions*)
- 3 ½ ounces of slab Guanciale (*Mimmo uses Pancetta*) sliced into pieces about ¼ inch thick by 1/3 inch square
- 12 ounces spaghetti (about 3/4 box).
- Coarsely ground black pepper
- Salt
- Chopped parsley as a garnish

Preparation

1. Place a large pot of lightly salted water (no more than 1-tablespoon salt) over high heat, and bring to a boil.
2. In a mixing bowl, whisk together the eggs, yolks and Pecorino and Parmesan. Season with a pinch of salt and generous black pepper. It has been suggested to use *MORE* cheese.
3. Heat oil in a large skillet over medium heat, add the onions (*optional*) and Guanciale (*or Pancetta*), and sauté until the fat just renders (on the edge of crispness but not hard). Remove from heat and set aside. It is very easy to overcook the Guanciale, so be prepared to pull it quickly once it starts to color and crisp.
4. Add pasta to the water and boil until a bit firmer than al dente. Just before pasta is ready, reheat guanciale in skillet, if needed.
5. Reserve 1 cup of pasta water.

NOTE: Never combine the ingredients in the pan you have had on the burner, as the eggs will cook and harden.

1. Place a stainless steel mixing bowl under the colander when draining the pasta, *and let the pasta water heat the bowl*. Discard the hot water into the serving bowl to warm it. Use the heated stainless steel bowl to combine all ingredients. Toss for at least two (2) minutes.
2. Empty serving bowl of hot water. Dry it and add hot pasta mixture. Stir in cheese mixture, adding some reserved pasta water if needed for creaminess. Serve immediately, dressing it with a bit of additional grated pecorino and pepper.