



Geoffrey Zakarian's Bucatini Carbonara



Ingredients:

- 12 oz Bucatini pasta
- 4 oz Pancetta or Guanciale, diced
- 3 Large eggs
- 1 Egg yolk
- ½ cup grated Parmesan cheese
- ¼ cup grated Pecorino Romano cheese
- Salt and black pepper, to taste
- Extra virgin olive oil, for serving

Method:

1. Bring a large pot of salted water to a boil and cook the bucatini pasta until al dente. Reserve 1 cup of pasta water before draining.
2. In a large skillet, cook the pancetta or guanciale over medium heat until crispy. Remove from heat and set aside.
3. In a medium bowl, whisk together the eggs, egg yolk, Parmesan cheese, and Pecorino Romano cheese. Season with salt and black pepper.
4. Add the reserved pasta water to the egg mixture in small increments, whisking continuously to prevent the eggs from scrambling.
5. Add the cooked Bucatini pasta to the egg mixture and toss to combine.
6. Add the cooked pancetta or guanciale to the pasta mixture and toss to combine.
7. Season with salt and black pepper to taste.
8. Serve immediately, drizzled with extra virgin olive oil and garnished with chopped fresh parsley if desired.

Chef's Tips:

- Whisk the egg mixture continuously when adding the pasta water to prevent the eggs from scrambling.
- Add the pasta water in small increments to achieve the desired creaminess.
- Serve immediately to prevent the eggs from cooking further and the pasta from becoming mushy.