

TRADITIONAL CARBONARA

Serves up to 4 people

Ingredients

500g Fettuccine

4 Eggs beaten

1 tbsp Olive oil

¾ cup freshly grated parmesan

200g Diced pancetta

Time Prep: 10 mins

Total: 40 mins

Directions

1. Bring a large pot of water and 2 teaspoons salt to a boil. When it boils, add the pasta and cook until al dente. Drain it well and reserve 1 cup of pasta water.
2. Preheat oven to 200F, and put your pasta bowls inside to warm. Beat the eggs well in a medium bowl.
3. Heat the olive oil in a large sauté pan over medium heat. When it's hot and simmering, stir in the diced pancetta and cook until it's crispy and has rendered it's fat, 8-10 minutes. Remove the pan from the heat.
4. Add the pasta to the pan and toss to coat it with the pancetta and oil. Whisk ¼ cup of pasta water into the beaten eggs. Pour the egg mixture over the pasta and toss to evenly distribute the eggs. Season generously with fresh ground black pepper. Serve in the warm bowls.