

## Spaghetti alla Carbonara

### Ingredients

- 320 grams of spaghetti
- 200 grams of pancetta or guanciale (cut into cubes)
- 3 eggs
- 80 grams of grated Parmigiano Reggiano
- Salt, to taste
- Freshly ground black pepper, to taste

### Preparation

- 1** Begin by bringing a pot of salted water to a boil for cooking the spaghetti, following the instructions on the package. Once cooked, drain the spaghetti al dente, reserving some of the cooking water.
- 2** Meanwhile, in a non-stick pan, sauté the pancetta or guanciale over medium-high heat until crispy and it releases its fat. Be careful not to burn the pancetta.
- 3** In a separate bowl, beat the eggs together with the grated Parmigiano Reggiano. Add a generous amount of freshly ground black pepper and a pinch of salt. Mix well until you obtain a homogeneous mixture.
- 4** Once the spaghetti is cooked and drained, transfer it to the pan with the crispy pancetta, keeping the heat on low. Mix well to evenly distribute the pancetta.
- 5** Remove the pan from the heat and pour the egg and cheese mixture over the spaghetti. Quickly toss the spaghetti to allow the residual heat to lightly cook the eggs without forming clumps.
- 6** If the consistency appears too thick, add some of the reserved pasta cooking water to loosen the sauce. Continue to toss until you achieve a creamy consistency.
- 7** Taste and adjust the seasoning with salt and freshly ground black pepper if needed.
- 8** Serve the Spaghetti alla Carbonara hot, garnished with some grated Parmigiano Reggiano and a sprinkle of freshly ground black pepper.

