

Pasta alla Carbonara



Ingredients (serves 6): 500g (17.6 oz) of spaghetti, 3 teaspoons of rock sea salt, 50 g (1.7 oz) of Pecorino Romano cheese, 50 g (1.7 oz) guanciale (cured pork cheek) or pancetta or dry-cure unsmoked bacon, 8 egg yolks, ground black pepper and fine sea salt to taste, 3 Tbsp extra virgin olive oil.

Method: Add rock sea salt to 3.8 litres (1 gallon) of water. Leave to boil. Add pasta when water is boiling. Cut the guanciale into short sticks. Put olive oil in a pan and fry guanciale until crispy. Whisk the egg yolks in a bowl with pecorino cheese, black pepper and a pinch of salt. When pasta is cooked, drain the pasta and add it to the guanciale in the fry pan. Sauté pasta and guanciale on medium heat. Turn off heat and pour in the egg mixture, stirring until the eggs acquire a creamy consistency, without scrambling. Serve immediately and with extra pepper on top.