RPM ITALIAN®

CARBONARA

Yield: 4 Servings



INGREDIENTS

4 oz. pancetta, diced

Salt, to taste

½ lb. of Spaghetti

½ Tbsp. butter

⅓ cup grated pecorino cheese

⅓ cup grated parmesan cheese

3 egg yolks

½ tsp. black pepper

1 tsp. chives, chopped

METHOD

1. Bring a large pot of salted water to a boil and keep it simmering until ready to cook the pasta.
2. In a large skillet, add the diced pancetta and cook over medium-low heat. Let it render slowly, stirring occasionally, until the pancetta turns golden and crispy.
3. Once the pancetta is nearly done, turn the heat to low and add the spaghetti to the boiling water. Cook until just al dente, following the package instructions.
4. Before draining the pasta, reserve about a ½ cup of the pasta water.
5. Turn the heat under the pancetta pan back up to medium. Carefully add ⅓ cup of the reserved pasta water to the pan to deglaze it.
6. Add the butter to the pan and bring the mixture to a gentle boil.
7. Add the drained spaghetti to the skillet and stir well to coat it in the sauce.
8. While stirring constantly, gradually sprinkle in the pecorino and parmesan cheeses, allowing them to melt into a creamy sauce.
9. Remove the skillet from the heat and stir in the egg yolks quickly, tossing the pasta until it becomes glossy and well coated. Use the remaining pasta water as needed to adjust the consistency.

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10. Twirl the pasta into the center of a serving bowl. Garnish with freshly cracked black pepper, extra pecorino, and a sprinkle of chopped chives if desired.

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