

Spaghetti Carbonara

2 servings

INGREDIENTS

8 oz spaghetti
½ in slice Guanciale (pancetta)
1 egg
¼ cup Pecorino Romano
1 Clove Garlic
Peppercorns

DIRECTIONS

1. In a large pot of boiling salted water, cook pasta according to package instructions.
2. Slice Guanciale into ¼ inch chunks - put in cold pan and put on medium heat. Crack garlic and add to pan.
3. Crack peppercorns in mortar and pestle - sift and discard the outer shells. Add pepper to pan.
4. Whisk cheese and egg together - set aside.
5. Remove garlic from pan and turn heat off.
6. Drag pasta and some pasta water into pan. After frying stops, add the egg and cheese.
7. Toss and add more pasta water if needed.
8. Finish with more pepper and cheese

