

CANTINE CONTE ZANDOTTI



TELEFONO +39.06.20609000
FAX. +39.06.20609178
<http://www.cantinecontezandotti.it>
e-mail info@cantinecontezandotti.it

Spaghetti Carbonara

Ingredients: (4 servings)

350 g. spaghetti
100 g. bacon or guanciale
1 clove garlic
2 eggs
70 g. Pecorino cheese
Parsley
Extra virgin olive oil
Salt
Fresh ground pepper

Bring a large pot of water to boil. Cut the bacon or guanciale in dices and put it in a large skillet with little oil and the garlic that you have peeled and crashed. Cook until the bacon becomes crispy, stirring about the pieces and avoiding to brown the garlic. Remove the garlic and let the bacon drain on a piece of absorbent paper. Keep warm. Add a pinch of salt to the boiling water and cook the spaghetti until “al dente”. Beat the eggs in a bowl with some salt and freshly ground black pepper. When the pasta is done, drain it and add it in the skillet with the bacon stirring constantly for a few seconds. Lower the heat and add the egg mixture. Remove immediately and serve with finely chopped parsley and grated Pecorino cheese.