

Spaghetti Carbonara

4 servings



58 g

- Salt
 - 2 large eggs and 2 large yolks, room temperature
 - 29 g grated pecorino romano, plus additional for serving
 - 29 g grated parmesan
 - 2 cloves garlic, pressed
 - Coarsely ground black pepper
 - 1 T olive oil
 - 100 g slab bacon, sliced into pieces about 5-mm thick by 8.5-mm square
 - 340 g spaghetti
 - ¼ C peas (thawed and heated)
1. Place a large pot of lightly salted water over **high heat**, and bring to a boil. Fill a large bowl with hot water for serving, and set aside. (Optional: to heat serving bowl only)
 2. In a mixing bowl, whisk together the **eggs, yolks and cheeses**, and **garlic**.
 3. Season with a pinch of **salt** and generous black **pepper**. Set aside.
 4. Bring the water to a boil.
 5. Meanwhile, heat **oil** in a large skillet over **medium heat**, add the **bacon**, and sauté until the fat just renders, on the edge of crispness but not hard. Remove from heat and set aside.
(Alternately, sauté shrimp, salmon and asparagus)
 6. Add **pasta** to the water and boil until a bit firmer than al dente. Just before pasta is ready, reheat bacon (or shrimp and asparagus) in skillet, if needed.
 7. Reserve **240 ml of pasta water**.
 8. Then drain pasta and add to the skillet over **low heat**. Stir for a minute or so.
 9. Empty serving bowl of hot water (or prepare dry serving bowl).
 10. Pour the egg/cheese mixture on the hot pasta mixture, adding some reserved pasta water if needed for creaminess.
 11. Add cooked **peas**.
 12. Serve immediately, dressing it with a bit of additional grated **parmesan** and **pepper**.

<https://cooking.nytimes.com/recipes/12965-spaghetti-carbonara>