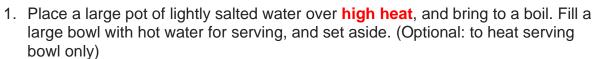
Spaghetti Carbonara

4 servings

Salt

58 g

- 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)



- 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.
- 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

