



# Featured Recipe

Delicious Recipes

## Spaghetti Carbonara

Chef Alessandro Romano

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A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper.

### Ingredients

4

200g Spaghetti

100g Pancetta

2 Large Eggs

50g Pecorino Cheese

50g Parmesan

Freshly Ground Black Pepper

Salt

1 Clove Garlic

2 tbsp Olive Oil

### Instructions

1

Bring a large pot of salted water to a boil. Add the spaghetti and cook until al dente.

2

In a large skillet, cook the pancetta over medium heat until crispy. Remove from heat.

3

In a bowl, whisk together the eggs and cheeses. Season with black pepper.

4

Drain the spaghetti and add to the skillet with pancetta. Toss to combine.

5

Remove from heat and quickly stir in the egg mixture. Serve immediately.

Start Cooking