

## **Fettucine Carbonara**

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Carbonara is an Italian pasta dish from Rome made with egg, hard cheese, cured pork, and black pepper. The dish arrived at its modern form, with its current name, in the middle of the 20th century.

The cheese is usually Pecorino Romano, Parmigiano-Reggiano, or a combination of the two. Spaghetti is the most common pasta, but fettuccine, rigatoni, linguine, or bucatini are also used. Normally guanciale or pancetta are used for the meat and at times bacon is a good substitute. There are many theories for the origin of the name *carbonara*, which is likely more recent than the dish itself. Since the name is derived from *carbonaro* (the Italian word for 'charcoal burner'), some believe the dish was first made as a hearty meal for Italian charcoal workers



### **Ingredients:**

- 1 (16 ounce) package fettucine
- ¼ cup extra virgin olive oil
- 7 ounces guanciale (cured pork cheek) or pancetta cut into strips
- 2 eggs
- 1/3 cup pecorino romano cheese
- Pinch of black pepper

### **Directions:**

**Step 1** Bring a large pot of lightly salted water to a boil. Cook fettucine in the boiling water, stirring occasionally, until tender yet firm to the bite, about 12 minutes.

Drain.

**Step 2** Heat olive oil in a large skillet over medium heat. Add guanciale; cook until crispy, set aside. In a separate bowl beat eggs, cheese and pepper.

**Step 3** The last step to get the sauce ready and to get the creamy texture is to mix both preparations with the pasta of your choice. In order to do this, mix them while the pasta is still hot; the heat will ensure that the eggs will reach a good cooking temperature that will not cause them to dry, you can also add some of the pasta water to make the dish creamier.

