



## INGREDIENTS

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300 grams of bucatini pasta

1 TBSP of olive oil

200 grams of diced guanciale

4 egg yolks

½ cup of Parmigiano-Reggiano

¼ cup of pecorino cheese

Salt flakes & pepper for seasoning

¼ cup of pecorino cheese



## **BUCATINI ALLA CARBONARA**

By Caterina Romano's Kitchen

### DIRECTIONS

1. Bring a large saucepan of salted water to boil.
2. Heat the olive oil in a frying pan over low heat. Add the guanciale and fry until the fat has rendered and is nice and crisp.
3. Remove the pan from the heat and reserve two tablespoons of the rendered fat.
4. Beat the egg yolks, season with salt & pepper until well combined. Stir in the Parmigiano-Reggiano and pecorino cheese. Continue beating until all ingredients are well mixed.
5. Add the pasta to the pot with the boiling salted water. Cook until the pasta Al Dente. To get pasta cooked Al Dente, cook the pasta 1 minute less than the cooking instructions on the box.
6. Take ½ cup of the cooking water. Temper the egg mixture with the hot water pasta.
7. Reheat the guanciale, transfer the pasta directly into the pan, bringing a little of the cooking water with it.
8. Remove the pan from the heat, add the egg and cheese mixture and stir through quickly to avoid overcooking the eggs.
9. Add the remaining pecorino cheese to bring the temperature down.
10. Plate your pasta. Top with a bit of the reserved rendered fat and enjoy.

**ENJOY THE BUCATINI ALLA CARBONARA**