



Pasta Carbonara

Ingredients

1 lb. spaghetti, cooked to your liking in heavily salted water

4 oz. diced pancetta

2 T olive oil

2 T butter

3 fresh eggs

2/3 C good quality Parmesan cheese, grated

Black pepper or red pepper flakes, to taste

Preparation

Cook the spaghetti in rapidly boiling and salted water.

While it is cooking, brown the pancetta in a heavy pan (we use Le Cueset).

Beat the eggs with 2/3 cup grated parmesan cheese in a bowl.

When the pancetta is brown, add the olive oil and butter and heat until warm.

Drain the spaghetti.

Remove the pancetta pan from the heat and quickly stir in the egg mixture and the spaghetti.

Add plenty of fresh ground pepper (or red pepper flakes) and serve immediately.