



Pasta Carbonara

NIBBLEDISH CONTRIBUTOR

Ingredients

- linguini (1/2 box)
- 1/4 lb pancetta, cubed
- 1/3 cup light cream
- EVOO (1 turn around pan)
- 2 egg YOLKS ONLY
- pepper (be generous)
- salt
- pasta water
- 1/4 cup parmaseano reggiano cheese, grated fine
- fresh parsley (optional)

Instructions

Boil water for the pasta, salt it generously.

1 turn of EVOO around the pan. Fry the pancetta on med, slowly, allowing the pasta to cook. The pancetta will render some fat, so dont use too much oil. Try to time the cooking so the pancetta and pasta are done simultaneously.

Meanwhile, whisk together the cream, pepper, egg yolks and cheese.

Deglaze the browned bits with a couple spoonfulls of pasta water. When the pasta is "al dente", drain, reserving some pasta water.

Quickly remove the pancetta pan from the heat and add the hot pasta to the pan. Pour over the cream/egg mixture and mix until coated. If it seems a little thick, add a spoonful or so of pasta water for a glossier/creamier texture.

Salt to taste. It may not need salt if you've used a really salty pancetta.

Serve immediately.

YUM!