



Pasta carbonara by Luciano Monosilio

SOURCE [YOUTUBE.COM](https://www.youtube.com)

280g **spaghetti or spaghettoni** ~70g per person

4 **egg yolks** or whole eggs for a more traditional recipe

200g **guanciale in 1cm cubes**

30g **grana padano, grated**

20g **pecorino romano, grated**

1 Cook pasta in boiling water like mentioned on package.

2 Fry the little guanciale cubes in order to make them crispy outside and soft inside. Be careful with high heat, pork fat has a low smoking point.

3 Whisk in a bowl (au bain-marie) the egg yolks, the grana padano and the pecorino, and then slowly drizzle in half of the melted fat from frying guanciale (emulsify like a hollandaise sauce).

4 Let this mixture rest.

5 Once pasta is cooked, mix (mantecarla) the mixture, ground pepper, and the little cubes of guanciale in a bowl, add a little warm water, and mix to get it creamy.

6 Plate the pasta, sprinkle pecorino cheese on top, and grind fresh pepper too.

7 Serve at the right temperature, not too hot, not too cold, tepid.