

SPAGHETTI ALLA CARBONARA

(Spaghetti with Eggs and Pancetta)

Serves 4

1 lb. spaghetti

Salt

1/2 cup freshly grated parmigiano-reggiano

1/2 cup freshly grated pecorino romano

Freshly ground black pepper

- 1. Heat oil in a skillet over medium-high heat. Add pancetta and fry until crisp and brown, 5-6 minutes.**
- 2. Put eggs, egg yolks, and 1/4 cup water into a small bowl and beat together with a fork, then set aside.**
- 3. Cook spaghetti in a large pot of boiling salted water until al dente, 10-12 minutes. Drain in a colander, then return spaghetti to the pot. Use 2 large forks or spoons to mix the eggs, the pancetta with all its rendered fat and cooking oil, and 1/4 cup each of the parmigiano and pecorino into the spaghetti. Season generously with salt and pepper. Serve with the remaining 1/4 cup each parmigiano and pecorino sprinkled on top.**