Recipe Category / Pasta

Classic carbonara

Method

- In a pot with boiling water add salt, the spaghetti, and boil according to the packet’s instructions.
- Place a frying pan on heat and let it get very hot.
- Cut the guanciale into small pieces and add them to the hot frying pan.
- Add the butter and sauté until golden.
- In a bowl add the egg, the yolks, pepper, a little salt, and whisk well with a hand whisk.
- With a ladle, take about 150 g of the water where the pasta is boiling and add it slowly into the bowl with the eggs, by whisking constantly.
- Drain the pasta, add it to the frying pan with the guanciale, and mix. Add the egg mixture, remove from the heat, and mix.
- Serve right away with pepper and grated pecorino.

Ingredients

- 500 g spaghetti, No6
- salt
- pepper
- 150 g guanciale
- 1 tablespoon(s) butter
- 1 egg
- 4 egg yolks

To serve

- pepper
- 100 g pecorino cheese

Διατροφικός πίνακας

Nutrition information per portion

<table>
<thead>
<tr>
<th>Calories (kcal)</th>
<th>Total Fat (g)</th>
<th>Saturated Fat (g)</th>
<th>Total Carbs (g)</th>
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<tbody>
<tr>
<td>671</td>
<td>19.0</td>
<td>6.2</td>
<td>90.0</td>
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<td>27%</td>
<td>31%</td>
<td>35%</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Sugars (g)</th>
<th>Protein (g)</th>
<th>Fibre (g)</th>
<th>Sodium (g)</th>
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</thead>
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<td>1.4</td>
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<td>64%</td>
<td>24%</td>
<td>23%</td>
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