

Carbonara Sauce



Ingredients (for 1 person)

1 whole egg	40 g grated Parmigiano Reggiano
1 egg yolk	5g freshly ground black pepper
40g grated Pecorino cheese	70g guanciale (bacon)

Instructions

1. In a bowl, whisk together the whole egg, egg yolk, Pecorino, Parmigiano, and black pepper.
2. Continue whisking until all the ingredients are well blended and the mixture is smooth.
3. Sauté the guanciale until crispy.
4. Cook the pasta in salted water.
5. When pasta "al dente" strain and toss the pasta in the pan with the guanciale and add the egg mixture off the heat. Mix well.



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