

## Spaghetti Carbonara (Double)

### Ingredients

- 3 Tbl Parmigiano Reggiano or Pecorino Romano (Grated)
- Pinch of Ground Pepper (more to taste if desired)
- 4 egg **yolks**
- 7 oz Guanciale (or pancetta or bacon) cut into cubes (or large dice/1" pieces)
- 8 oz spaghetti noodles

### Directions

1. Separate egg.
2. Place yolks in **large bowl**, and discard whites.
3. Add grated cheese and pepper to egg yolks and whisk vigorously.
4. Meanwhile brown meat (guanciale/bacon/pancetta) until slightly crispy and cooked through.
5. Drain fat from pan into mise bowl and **do not throw away, put aside.**
6. Meanwhile boil spaghetti until **al dente** in salted water. (Salty as ocean water.)
7. **Proceed when:**
  - a. **Egg mixture is whisked**
  - b. **Pasta is al dente**
  - c. **Meat is fully cooked**
8. With tongs, add pasta, without draining, to egg mixture bowl and mix with tongs.
9. Place bowl over steaming pasta water pot. (Use double boiler method).
10. Continue stirring, add meat to pasta mixture and mix.
11. If sauce needs to thicken more, add a little pasta water (1 or 2 Tbl at a time). **Not a lot!**
12. Add a bit of the fat to the mixture (1-2 Tbl max)
13. Taste, add more pepper if needed.
14. Plate and garnish with pepper and cheese.