



Know your sauce ratio.
For the silkiest carbonara,
always use six
egg yolks to one white.



Pick the right pasta.
Spaghetti is a classic
for carbonara, but
rigatoni is also traditional.

What Chefs Know Best

At his brand-new Leuca, in Williamsburg, Brooklyn, restaurateur **Andrew Carmellini** looks to southern Italy for inspiration. Here he shows us the tricks to perfect carbonara and more.

Calabrian Carbonara

⌚ Total 30 min; Serves 4 to 6

6 large egg yolks
1 large egg
½ cup finely grated Pecorino Romano cheese, plus more for serving
1 lb. spaghetti
2 Tbsp. extra-virgin olive oil
4 oz. 'nduja (see Note)
Kosher salt and pepper
Dried oregano, for sprinkling

1. In a medium bowl, beat the egg yolks with the whole egg and the $\frac{1}{2}$ cup of grated cheese.
2. In a large pot of salted boiling water, cook the spaghetti until al dente. Drain, reserving $\frac{1}{4}$ cup of the cooking water.
3. Meanwhile, in a medium skillet, heat the olive oil. Add the 'nduja and cook over moderate heat, breaking up the meat with a wooden spoon, until the fat is rendered, 3 to 5 minutes.

4. In a large bowl, toss the hot pasta with the 'nduja. Add the egg mixture and the reserved pasta cooking water and toss aggressively until the pasta is coated in a creamy sauce, about 1 minute. Season with salt and pepper. Transfer the pasta to shallow bowls or a platter and sprinkle with dried oregano. Serve, passing more cheese at the table.

NOTE 'Nduja is a spicy, spreadable Calabrian pork sausage. Look for it at Italian food shops and on amazon.com.

WINE Spice-inflected Calabrian red blend: 2013 Odoardi Savuto.



I love this mash-up: It's a Roman classic with Calabrian style, where I replace one pork product (bacon) with another ('nduja)."