

# 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.



**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.

## 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**

**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](http://amazon.com).

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

**1.** In a medium bowl, beat the egg yolks with the whole egg and the ½ cup of grated cheese.

**2.** In a large pot of salted boiling water, cook the spaghetti until al dente. Drain, reserving ¾ 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.



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