

SPAGHETTI ALLA CARBONARA

(Spaghetti with Eggs and Pancetta)

SERVES 4



ROMANS SAY that this pasta was introduced to their city by the charcoal sellers who came down from Abruzzo in earlier times to hawk

their wares—which is why it's named for the *carbonara*, the charcoal maker's wife. Please note that real carbonara contains no cream.

1 tbsp. extra-virgin olive oil
 5 oz. pancetta cut into
 $\frac{1}{4}'' \times \frac{1}{4}''$ dice
 2 eggs plus 2 egg yolks
 1 lb. spaghetti
 Salt
 $\frac{1}{2}$ cup freshly grated
 parmesan-reggiano
 $\frac{1}{2}$ cup freshly grated pecorino
 romano
 Freshly ground black pepper

1. Heat oil in a skillet over medium-high heat. Add pancetta and fry until crisp and brown, 5–6 minutes.
2. Put eggs, egg yolks, and $\frac{1}{4}$ cup water into a small bowl and beat together with a fork, then set aside.
3. Cook spaghetti in a large pot of boiling salted water until al dente, 10–12 minutes. Drain in a colander, then return spaghetti to the pot. Use 2 large forks or spoons to mix the eggs, the pancetta with all its rendered fat and cooking oil, and $\frac{1}{4}$ cup each of the parmesan and pecorino into spaghetti. Season generously with salt and pepper. Serve with the remaining $\frac{1}{4}$ cup each parmesan and pecorino sprinkled on top.