

# Klasik Spagetti Carbonara

Authentic Italian Spaghetti Carbonara with creamy egg and cheese sauce, crispy pancetta, and black pepper. Ready in 30 minutes with simple ingredients.

15

HAZIRLIK DK

15

PI?IRME DK

30

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Klasik Spagetti Carbonara

## Malzemeler

- 50 g unsalted butter
- 350 g pasta
- 3 egg
- 50 g parmesan cheese
- 2 clove garlic
- 1 pinch sea salt
- 1 pinch black pepper

## Yap???

- Prepare the egg mixture**

Separate 3 egg yolks into a large mixing bowl. Finely grate 50g Pecorino Romano cheese and add to the yolks along with 1 pinch of freshly ground black pepper. Whisk until smooth and well combined, then set aside.
- Start the pasta water**

Fill a large pot with water and add 1 pinch of salt. Bring to a rolling boil over high heat, which will take about 8-10 minutes.
- Cook the pancetta**

Cut 50g pancetta into 5mm thick strips. Heat a large skillet over medium heat and add the pancetta. Cook for 5-7 minutes, stirring occasionally, until golden brown and crispy with rendered fat in the pan.
- Crush 2 garlic cloves with the flat side of a knife and add to the pancetta. Cook for 1 minute until fragrant, then remove and discard the garlic cloves. Remove the skillet from heat but keep warm.**
- Cook the pasta**

Add 350g spaghetti to the boiling water. Cook according to package directions until al dente, typically 8-10 minutes. Reserve 1 cup of the starchy pasta cooking water before draining.
- Combine pasta and pancetta**

Immediately add the hot drained spaghetti to the warm skillet with pancetta. Toss vigorously for 30 seconds to coat the pasta with the rendered pancetta fat.
- Create the carbonara sauce**

Remove the skillet from heat completely. Quickly whisk 2 tablespoons of hot pasta water into the egg mixture to temper it (this prevents

scrambling). Pour the tempered egg mixture over the pasta and toss rapidly for 1-2 minutes until creamy and glossy.

- 8 Add additional pasta water 1 tablespoon at a time while tossing continuously until the sauce coats each strand of pasta evenly and has a silky consistency. Taste and season with additional salt if needed, then serve immediately with extra grated cheese and black pepper.

## ?puçlar?

Use room temperature eggs for easier emulsification. Cold eggs straight from the refrigerator are more likely to seize when mixed with hot pasta water.

Reserve pasta water before draining - you'll need its starch content to create the silky sauce. The cloudy, starchy water is liquid gold for carbonara.

Work quickly but off the heat. Once you add the egg mixture, toss constantly and rapidly to prevent the eggs from scrambling while ensuring even coating.

Invest in quality pecorino Romano cheese and grate it fresh. Pre-grated cheese lacks the oils and intensity needed for authentic flavor.

Cook pancetta until deeply golden and crispy. The rendered fat becomes part of your sauce, so don't drain it away.

Warm your serving bowls in a low oven. Hot pasta on cold plates cools too quickly, making it harder to maintain the sauce's creamy texture.

If your sauce breaks, add warm pasta water one tablespoon at a time while tossing vigorously. The starch will help re-emulsify the mixture.

Time everything perfectly - have your egg mixture ready before the pasta finishes cooking. Carbonara waits for no one and must be served immediately.