



ROWDY ROOSTER
ARTISAN MEATS

CLASSIC PASTA CARBONARA

Fatty Pork : Pecorino Romano : Cracked Pepper

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Mise en Place: (Get you shit together)

- 12 oz spaghetti or other long pasta
- 4 oz pancetta or guanciale, diced
- 2 large eggs
- 1 large egg yolk
- 1/2 cup grated Pecorino Romano cheese (plus extra for serving)
- Freshly ground black pepper, to taste
- Salt (for pasta water)

Recipe Notes:

Since this dish is so simple it is imperative you use quality ingredients. You can substitute Parmesan for the Pecorino but don't come at me with that green shaker. The cheese is salty, so is the pancetta, so go easy on the salty pasta water, you can always add salt, you can't take it away! Enjoy this Classic pasta with a glass of unoaked chardonnay.

Instructions:

- **Cook the pasta:** Bring a large pot of salted water to a boil. Cook the pasta until al dente. Reserve 1/2 cup of pasta water, then drain the pasta.
- **Cook the pancetta/guanciale:** While the pasta cooks, heat a skillet over medium heat. Add the diced pancetta or guanciale and cook until crispy, about 7 minutes. Remove from heat and set aside, leaving the rendered fat in the skillet.
- **Whisk the eggs:** In a bowl, whisk together the eggs, egg yolk, grated Pecorino, and a generous amount of black pepper until smooth.
- **Combine pasta and sauce:** Return the skillet with pancetta/guanciale to low heat. Add the drained pasta to the skillet and toss to coat with the rendered fat. Remove from heat, then quickly pour the egg mixture over the pasta, tossing vigorously to coat. The heat from the pasta will cook the eggs into a creamy sauce without scrambling them.
- **Adjust consistency:** If the sauce seems too thick, gradually add a bit of the reserved pasta water, stirring until smooth and glossy.
- **Serve:** Plate the pasta and top with extra Pecorino Romano and more black pepper if desired.