

SPAGHETTI CARBONARA



Chef: Monica Copetti

Method

Serve 6

Cook the spaghetti in boiling salted water. In the meantime, pour the Carbonara sauce into a saucepan and let it oxygenate over high heat with few tablespoons of pasta cooking water and the heavy cream. The sauce is ready when it becomes creamy. Toss the spaghetti cooked al dente in the sauce and serve with a sprinkle of grated Pecorino romano cheese.

Menù Ingredients

450 g. Sugo alla Carbonara - Carbonara Sauce - CB1

Ingredients

100 g. Pecorini Cheese Grated

100 ml. Heavy Cream

600 g. Spaghetti