

SPAGHETTI CARBONARA WITH ÈCACIOEPEPE SAUCE



Menù Ingredients

120g Guanciale cotto affumicato - 2T9

240g Ècacioepepe - S4QX

q.b. Pepe nero intero - 1240

Ingredients

320g Bronze drawn spaghetti

4 egg yolks

120g Guanciale

to taste Black pepper

Chef: Maurizio Ferrari

Method

Serves 4

Cook the spaghetti in plenty of boiling salted water. Meanwhile, in a pan, brown the diced guanciale, remove the melted fat and add the Ècacioepepe sauce, with a little of the pasta's cooking water. Drain the spaghetti and add them to the sauce, toss for a minute, remove from heat and add the yolks. Dish up and garnish with some freshly ground black pepper.