



## SPAGHETTI ALLA CARBONARA

### Ingredients:

- 350 Gr. Spaghetti
- 4 Whole eggs
- 40 Gr. Grated Parmesan cheese
- 150 Gr. Pancetta
- Freshly ground black pepper
- Sale
- Extra virgin olive oil

### Directions:

Cut the pancetta into small cubes and put in a pan with 4 tablespoons of olive oil. Saute until the fat has completely melted and set aside.

Beat the eggs in a bowl. Add a little salt, the grated parmesan and the freshly ground black pepper and mix well.

Boil the spaghetti in salted water until al dente. Drain and put the spaghetti in the pan with the bacon. Toss together for 2 minutes with the heat on. Then, turn the heat off. Beat the egg mixture again and add spaghetti, tossing well. (IMPORTANT TO TURN HEATOFF)

Serve the dish hot.