

Tagliatelle Carbonara (Authentic)

Yield: 4 serves | **Prep:** 20 min | **Cook:** 10 min | **Source:** thestranger.online

The original dish was brought to Lazio from Umbria by coal men (carbonari), who ventured to sell charcoal to the Romans.

Ingredients

- 500 g tagliatelle
- 100 g guanciale or pancetta (largely diced)
- 30 ml olive oil
- 4 eggs
- 1 egg yolk
- 100 g Pecorino Romano
- 1 Freshly ground black pepper

Notes

Feel free to switch the guanciale out for pancetta but do not compromise on the cheese, use Pecorino Romano, accept no substitute.



Instructions

1. Cook the pasta in a large pan of boiling, lightly salted water until al dente, do not use oil in the pasta water.
2. Meanwhile, heat the pan you shall be serving from to a medium heat, add the olive oil and the guanciale or pancetta, bring to a medium high heat and fry until crisp, slowly raising the heat throughout. If you desire you can remove up to half of the fat from the pan with kitchen roll or a large spoon.
3. Lightly beat the eggs in a large bowl and add the grated cheese and black pepper.
4. When the pasta is ready, using tongs, add to the pan with the guanciale, permitting some of the pasta water to accompany the pasta into pan.
5. The water will sizzle with the fat once it hits the pan, mix, or toss well to coat everything for up to 1 minute.
6. Turn off the heat and remove the pan to allow it to cool slightly. Add a little more pasta water if required and you'll notice you no longer hear the sizzling then add the beaten egg and cheese mixture. You must wait for this time or the eggs will scramble due to excessive heat and not coat the pasta.
7. The creaminess comes purely from the emulsification and incorporation of the water, fat, egg yolks and cheese. Stir to coat the pasta well and serve immediately using a ladle or large spoon with tongs to aid spiralling to create a nest.
8. Finally top with more black pepper and extra grated Pecorino Romano.