

# CLASSIC CARBONARA SAUCE

SERVES: 4

## INGREDIENTS

- 12¾ oz. spaghetti
- 2 Tbsp. extra virgin olive oil
- 6 oz. pancetta, cut into ¼-inch cubes (1 cup)
- ¾ cup pecorino cheese, finely grated, plus more for topping
- ¾ cup Parmigiano-Reggiano cheese, finely grated
- 2 large eggs
- Salt
- ¼ tsp. black pepper, plus more for topping

## INSTRUCTIONS

1. In a large pot, cook the spaghetti in salted water until softened but still undercooked, about 5 minutes.
2. Drain, reserving 1½ cups of the cooking liquid, and set the pasta and pasta water by the stove.
3. In a large skillet over medium heat, add the oil and pancetta and cook until the pancetta is crispy and browned, 6–8 minutes.
4. Add the spaghetti and reserved cooking liquid to the skillet, stir well, and continue cooking until the pasta is nearly finished, 4–5 minutes more.
5. Meanwhile, in a medium bowl, whisk together the pecorino, Parmigiano, and eggs. Season with salt and black pepper.
6. When the spaghetti is cooked, remove from heat and let the pan cool for 1 minute before stirring in the cheese and egg mixture. (The remaining heat from the pan will cook the eggs and thicken them into a silky sauce.)
7. Scoop the pasta into bowls, top with additional pecorino and black pepper, and serve warm.

## Emanuele Faini

### Rome

Professional Lab Pasta Experience, [abnb.co/pastalab](https://abnb.co/pastalab)

Many Americans think there should be cream in a carbonara sauce, but this authentic version doesn't have a trace of it. "I did some research and found this very old Roman way of making carbonara, and it's simple," says Airbnb Experience host Emanuele Faini, who owns a *pastificio* (fresh pasta factory). "You cook pancetta in a little bit of oil, fold in just-boiled pasta, cook for a few minutes, and then take the pan off the flame. When the temperature goes down a little, you add the mixture of egg, pecorino and Parmigiano, salt, and pepper, and then stir. It becomes creamy by itself from the egg." Carbonara is best served with rigatoni or spaghetti, according to Faini—and with a little flourish at the end. "There's a secret I do: When I fry the pancetta, I take three or four pieces out, and then I put those on top of the pasta right before serving," he says. "You get two different textures on the plate—the pancetta in the sauce is very soft, and the pieces on top are crunchy."