

Classic Spaghetti Carbonara

Marcel · 16/02/2025



Prep Time

5Min

Difficult

Medium

Servings

2-3

Description

Spaghetti Carbonara is a classic Italian pasta dish that is rich, creamy, and incredibly simple to make. This traditional recipe combines al dente spaghetti with crispy pancetta, a silky egg and Parmesan sauce, and a generous touch of black pepper.

Ingredients

- 200g spaghetti
- 100g pancetta (or bacon) diced
- 2 large eggs
- 50g grated Parmesan cheese
- 1 clove garlic peeled (optional)
- Freshly ground black pepper
- Salt to taste
- 1 tbsp olive oil

Instructions

1. oil salted water and cook the spaghetti until al dente. Reserve ½ cup of pasta water
2. then drain, Heat olive oil in a pan over medium heat
3. Add the pancetta (and garlic if using) and cook until crispy. Remove the garlic after cooking
4. In a bowl, whisk the eggs with the grated Parmesan and a generous amount of black pepper
5. Combine everything
6. Add the hot drained pasta to the pan with pancetta and toss to coat. Remove from heat
7. then slowly stir in the egg mixture
8. using reserved pasta water (a little at a time) to create a creamy sauce Plate the pasta
9. sprinkle extra Parmesan and black pepper on top, and serve immediately!
10. Tip: Never add cream—authentic carbonara gets its creaminess from eggs and cheese!