



Cooking time: 20-30 mins active
serves 2 as a meal on its own

2 and 1/2 cups of penne pasta (or roughly similar equivalent of another shape)

2 1/4-inch-thick slabs of guanciale, cut into 1/4-1/2 inch cubes

2-4 egg yolks

1/4 cup of freshly grated Parmesan Reggiano

1/4 cup of freshly grated Pecorino Romano

Salt and freshly cracked pepper

Pasta Carbonara

***Tip from Judy:** By tempering the eggs with pasta water, you're making sure they don't cook like a scrambled egg in the pan, all while making a creamier sauce.*

Heat skillet to medium and cook guanciale until crisp and golden (roughly 8 minutes). Meanwhile, bring a pot of salted water to a boil. Once cooked, set guanciale to the side, leaving the reserve fat in the saute pan.

Crack eggs and add yolks to a large mixing bowl (the whites can be saved for an egg dish or baking.) Whisk together cheese along with a generous amount of freshly cracked pepper.

Drop in the pasta and cook for roughly half the amount of time instructed on the box. Once cooked to a firm al dente, scoop pasta out of the water and add to the pan of reserve fat. Cook in the reserve fat, along with a couple of tablespoons of pasta water.

Add a bit of pasta water to your egg mixture to temper, creating a creamy sauce. Scoop your pasta into the bowl and stir. Scoop the pasta and sauce back into your pan, along with a few more tablespoons of water (to reach desired al dente and consistency), additional black pepper to taste, and crispy guanciale.

SOURCE: [THESAVERY.SUBSTACK.COM](https://thesavory.substack.com)