



## SPAGHETTI "MOONLIGHT" CARBONARA

(with guanciale, egg, pecorino romano and black pepper)

### Wine pairing: VQA Chardonnay

This classic and renowned Roman pasta dish is a super quick and easy crowd pleaser when made correctly and can be served as a "Primi" first course or a "Secondi" main course.

**YIELD:** 4 main portions/6 as an appetizer

**PREP TIME:** 10-12 minutes

**COOK TIME:** 12-15 minutes

### INGREDIENTS

375 gm.	Premium dry Spaghetti (or other long noodle)
2 large	Whole eggs
3 large	Egg yolks
1 cup (80 gm.)	Freshly grated Pecorino-Romano (plus additional to plate)
TT	Freshly ground black pepper (plus additional to plate)
TT	Kosher or sea salt
3 tbsp. (45 ml.)	Extra-virgin olive oil
1 cup (50 gm.)	Guanciale, cubed or sliced into small strips
As needed	Starchy pasta water (about 1 cup in total)

### METHOD

1. Bring a large pot with 6-8 lt. of water to a boil, then add 1/3 cup (78 ml.) of Kosher salt and stir. Wait 20 seconds and taste the water, it should have a nice saltiness to it, if not add 2 more tbsp. of salt. Add the pasta using tongs to separate the noodles and cook boiling for 6-7 minutes or until quite firm or tough ("*tosta*" in Italian). Drain the pasta well, reserving 1 cup (236 ml.) of the starchy cooking water to use for finishing the dish later. You will cook the pasta in the sauce for about 5 minutes more, which will then make the pasta "al dente".
2. While the pasta is cooking, beat the eggs, yolks and finely-grated Pecorino-Romano together in a med-large steel mixing bowl, whipping fast to prevent lumps and make a smooth "*crema*". Place over an open flame on medium heat and whip as you would a hollandaise, cooking until slightly thickened (3 – 4 min.). Add about 4-5 tbsp. of the starchy water and continue to whip until mixture is slightly frothy and "*nappe*" (able to coat the back of a spoon), whisk in pinch of salt and fresh cracked black pepper to taste. Set aside in a warm (not hot) area.





## Cont.

3. Meanwhile, heat the olive oil in a deep skillet over medium flame. Add the guanciale and saute for about 3-4 minutes, until slightly crisp and the fat is rendered. Drain of the fat through a mesh strainer after 2-3 minutes and reserve, continue to cook the guanciale for 2-3 minutes more until it is crisp, drain the fat once again and reserve the rendered fat and crisp guanciale in a warm place on a paper towel to drain while you finish the dish. Add the reserved, rendered fat to the stainless steel bowl with the egg/cheese mixture and whip well to emulsify.
4. When the pasta is "tosta" - strain (remembering to reserve some more pasta water) Add half the crisp guanciale and cook all mixing with tongs or pasta fork for 4 minutes (over a low flame), coat (and cook) the pasta in the rendered bacon fat and egg mixture so it is thick and glossy.
5. Thin out the sauce with a bit of the reserved pasta water in tablespoon additions and continue to mix and cook, until it reaches desired and "creamy" consistency and the spaghetti is "al dente".
6. Season the carbonara with several more turns of freshly ground black pepper and salt if needed. Mound the carbonara into 4 or 6 warm pasta bowls using tongs or plating tweezers/fork and a ladle and garnish with the remaining guanciale and more cracked black pepper and some additionally grated Pecorino-Romano

Serve immediately – as pasta waits for no one!

## EQUIPMENT NEEDED

- 10-liter stock pot
- 20-25cm. skillet
- Cooking/pasta tongs
- Turning fork
- Mesh strainer/colander
- 4-liter Stainless steel bowl
- Fine cheese rasp or box grater
- Pepper mill

## ADDITIONAL NOTES & TIPS

- Use the best dried durum semolina pasta you can, do not use fresh egg pasta for this recipe.
- If you can't find guanciale (cured pork jowl), use pancetta, or if not available, thick cut bacon.
- Do not add oil to the pasta water as this may help prevent the noodles from sticking to each other, but will definitely keep the sauce from adhering to the noodles.
- Do not rinse the noodles once cooked, this will wash away all the needed starch and give you a lifeless bowl of pasta.
- If unable to find Pecorino-Romano, Parmigiano Reggiano or Grana Padano would be the best alternatives





### SUGGESTED WINES

Stratus 2017 Weather Report Chardonnay  
Tawse 2018 Quarry Road Chardonnay  
Rosehall Run 2017 JCR Chardonnay  
Rosewood 2017 Renaceau Chardonnay  
Dancing Swallows 2016 'Random Number' Chardonnay  
KIN Vineyards 2019 Chardonnay

[Winery](#)  
[LCBO](#) | [Winery](#)  
[Winery](#)  
[Winery](#)  
[Winery](#)  
[LCBO](#) | [Winery](#)

