

PASTA CARBONARA

*Chefsville
Kids*

COOKEE'S TOOL KIT

Large pot
Large sized bowl
Medium sized bowl
Cutting board
Chef's knife or paring knife
Medium skillet
Wooden spoon
Measuring cups and spoons
Strainer/Colander
Adult Supervision

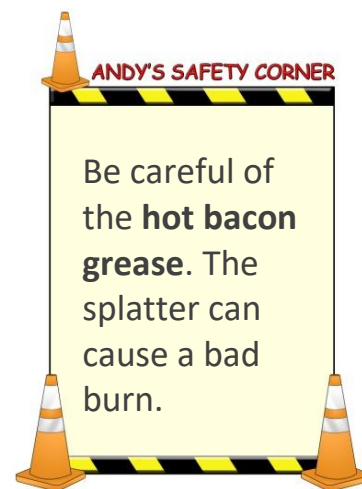


Ingredients

Salt	3 ½ ounces of pancetta or bacon, sliced into pieces about 1/4 inch thick by 1/3 inch square
2 large eggs and 2 large yolks, room temperature	
1 ounce (about 1/3 packed cup) grated pecorino Romano, plus additional for serving	1 garlic clove, minced
1 ounce (about 1/3 packed cup) grated Parmesan	12 ounces spaghetti (about 3/4 box)
Coarsely ground black pepper to taste	
1 tablespoon olive oil	

Directions

1. Place a large pot of lightly salted water (no more than 1 tablespoon salt) over high heat, and bring to a boil. Fill a large bowl with hot water, and set aside. This large bowl of hot water is for the serving dish.
2. In a medium sized mixing bowl, whisk together the eggs, yolks and pecorino, minced garlic and Parmesan. Season with a pinch of salt and generous black pepper.
3. Set the water to boil. Meanwhile, heat oil in a large skillet over medium heat, add the pork, and sauté until the fat just renders, on the edge of crispness but not hard. Remove from heat and set aside.
4. Add pasta to the water and boil until a bit firmer than al dente. Just before pasta is ready, reheat bacon or pancetta in skillet, if needed. Reserve 1 cup of pasta water, then drain pasta and add to the skillet over low heat. Stir for a minute or so.
5. Empty serving bowl of hot water. Dry it and add hot pasta mixture. Stir in cheese mixture, adding some reserved pasta water if needed for creaminess. Serve immediately, dressing it with a bit of additional grated pecorino and pepper.



Chef's Tip: Never combine the ingredients in the pan you have had on the burner.

Serves: 4

Time: 25 minutes