Spaghetti carbonara

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Ingredients

- 300 g Spaghetti
- 200 g salted bacon (guanciale, pancetta)
- 4 eggs
- 100 g hard cheese (pecorino romano, grana padana or parmesan)
- freshly ground black pepper
- not necessary, but you can give the bacon a boost with a few cloves of garlic
- optional, but if you want a creamier sauce, you can add cream to the egg mixture

Instructions

1. Prepare the ingredients: cut the guanciale, pancetta or Lithuanian cured bacon into pieces larger than crackers.
2. Lightly beat the eggs, beat in finely grated cheese - pecorino romano, grana padano, parmesan or Giuga.
3. Heat the spaghetti and cook according to the instructions on the packet.
4. While the spaghetti is cooking, fry the bacon. This recipe requires the pork to release as much fat as possible but still not burn, so it's best to put it in a cold pan and not over the highest heat.
5. Optionally (not necessary) add a few cloves of crushed garlic to the pan. As soon as the garlic spreads its aroma, take it out, it does not need to brown, the garlic is burnt.
6. Season with freshly ground pepper.
7. Heat the pan.
8. Spaghetti should finish cooking. Scoop out the spaghetti with tongs and place in the fat. Stir the pan constantly, several things are happening at this time, the pasta is covered with fat, the water of the paste is mixed with the fat and turns into a creamy emulsion. The whole mass cools down a little.
9. While mixing like this, pour in the egg mixture a little at a time. If it is poured into a mass that is too hot or without stirring, there is a risk of getting scrambled eggs.
10. Serve the spaghetti on a plate, top with the remaining grated cheese before serving.

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