

# Due Vigne *Recipe*

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## Spaghetti alla Carbonara

*Chuck Hudson (Due Vigne customer)*

*Recommended Wine: Due Vigne Nebbiolo*

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### INGREDIENTS

- 4 ounces pancetta
- 2 tablespoons olive oil (who really measures)
- 4 eggs at room temp
- 2 heaping tablespoons grated Pecorino Romano
- Ground black pepper
- Sea salt
- 1lb spaghetti
- 1/2 cup grated parmigiano reggiano and 1/2 cup grated pecorino romano mixed for topping

### DIRECTIONS

Bring 5 quarts of water to a boil roughly chop the pancetta heat the olive oil in frying pan over medium heat, add the pancetta until crisp, turn off the heat and let cool for 3 minutes. Separate 1 of the eggs, put the yolk in bowl, put remaining 3 eggs into bowl too and beat with 2 heaping tablespoons of pecorino romano and black pepper. Put mixture into frying pan and stir. Add salt to boiling water, put in pasta when pasta done, drain and transfer to frying pan with egg/pancetta mixture stir thoroughly, cover and stand for 1 minute. Add more pepper and cheese mixture of parmigiano reggiano and pecorino romano on side.