



Pasta Carbonara

(Alessandro Pipero, maître and owner of Pipero in Rome, version)

Ingredients:
(for 4 people)

11 oz spaghetti

4 egg yolks

1 ½ oz grated Parmigiano cheese

¾ oz grated pecorino cheese

A pinch of ground black pepper

7 oz guanciale cut into 1 centimeter cubes

Grappa

Instructions:

Cook the pasta in boiling water per package instructions.

In a large frying pan, brown the guanciale over high heat, gradually removing the fat that releases as it cooks. Set excess fat aside in a separate bowl.

In a stationary mixer, whip the egg yolks with the grated Parmigiano and Pecorino cheeses, adding the drained fat from the guanciale. Let it rest.

Once the pasta is cooked, mix with the eggs and guanciale in a steel bowl away from heat. If necessary, add a little hot water. Complete with ground pepper and serve.

Grate the remaining pecorino cheese directly onto the plate and serve at the right temperature, not too hot, but warm.

At the end, before adding the ground pepper, sprinkle the grappa over the pasta with a diffuser.