

## Spaghetti Carbonara with Arneis

This was prepared for us by Gionata - one of the Italian interns who worked at Palmina during the 2009 Crush – from his grandmother’s recipe. As with all simple dishes, the quality of the ingredients is paramount – use the best pancetta and freshest eggs you can find!

Serves six people

1.5 cups pancetta or thick-sliced bacon, cubed  
5 eggs  
1 teaspoon sea salt  
2 teaspoons black pepper  
3 plus 1 tablespoons grated Parmesan cheese  
16 ounces spaghetti  
Extra Virgin Olive Oil

1. Break the eggs into a bowl, add 3 tablespoons of cheese and salt then beat the mixture.
2. Add the pepper and continue to beat.
3. Sauté the pancetta in a skillet until it browns.
4. Cook the pasta as directed. Drain it and put it back into the pot over a low flame.
5. Add the pancetta and the egg mixture and stir for 3 minutes until the egg has just set.
6. Plate, then finish with the remaining cheese and olive oil.

