

## Rigatoni alla Carbonara

⅓ cup grated Pecorino Romano	2 tablespoons olive oil
⅓ cup grated Parmigiano	2 garlic cloves
4 room-temperature eggs	Black pepper to taste
1 thick slice smoked bacon	1 tablespoon kosher salt
3 ounces guanciale	⅔ pound rigatoni
½ teaspoon of chili flakes	Extra grated Pecorino Romano

It's important to have all your ingredients prepped ahead of time because once you start cooking, everything must come together very quickly.

Choose a stainless steel bowl that will fit into the pot in which you cook the pasta.

Grate the Pecorino Romano and the Parmigiano and combine them.

In a small bowl combine 3 egg yolks and 1 whole egg. Freeze the leftover egg whites for another use.

Chop the smoked bacon and the guanciale into small dice. Peel and lightly crush the garlic cloves.

In a large skillet, heat the olive oil over a low flame. Add the 2 whole garlic cloves, the chili flakes, as well as the chopped bacon and guanciale. Cook slowly for 15-20 minutes, stirring frequently, until the bacon and guanciale have rendered their fat and become browned and somewhat crunchy. If the garlic cloves start to brown too much, immediately discard them. Turn off the heat when the meats are done.

In the meantime, beat the egg yolks and whole egg, then beat in the grated Pecorino Romano and Parmigiano cheeses.

Bring a large pot of water to the boil with a tablespoon of salt. Add the rigatoni and cook for about 9 minutes until barely *al dente*. The pasta will cook a bit more when you add the sauce to it.

Just before the pasta is done, add 1 tablespoon of the pasta water to the egg-cheese mixture, and beat it in to temper the eggs. Remove about 1 cup of the pasta water, and reserve it. Keep the pasta water in the pot at a simmer.

Turn off the heat on the guanciale and bacon, and discard the garlic cloves, if you've not already done so. Remove the pasta from the cooking water with a slotted spoon or ladle strainer, and add the rigatoni to the skillet with the guanciale-bacon. Stir the pasta so that it is coated in the rendered oil, add about tablespoon of the pasta water to it, then scrape the pasta into a bowl that fits into the pot in which you cooked the pasta. The bottom of the bowl must be above the water level and not touch the simmering water in the pot.

Gradually add the tempered egg-cheese mixture into the bowl with the pasta. Stir the pasta constantly with a wood spoon or spatula. The idea is to heat the egg mixture enough to kill off any salmonella and to make it thicken into a sauce, while being very careful not to let the egg mixture scramble. You must be very vigilant in watching for scrambling because this can happen quickly even though you're heating it in a makeshift double boiler. Add a bit more pasta water to the mixture. You want a creamy, but not watery, sauce. Grind a generous amount of black pepper into the pasta.

Serve the pasta, sprinkling over it additional grated Pecorino Romano.

Serves 2.