

A HOME COOK. A SERIOUS PLATE.

Creamy Orecchiette Carbonara with Crisp Pancetta

Little pasta cups in a peppery Parmesan sauce with crisp pancetta tucked into every bite.



PREP 15 min

COOK 25 min

SERVES 4

WHAT YOU'LL NEED

- 12 oz orecchiette
- 6 oz pancetta or thick-cut bacon
- 3 large egg yolks and 1 whole egg
- 1 cup finely grated Parmesan
- 1 tsp coarsely cracked black pepper
- 2 garlic cloves, optional
- Salt for the pasta water
- Parsley and extra Parmesan

THE APPROACH

- 01 Render pancetta until crisp. Transfer most to a plate, leaving the fat in the skillet.
- 02 Whisk eggs, Parmesan, and pepper into a thick paste. Boil pasta until al dente and reserve 1½ cups water.
- 03 Toss hot pasta in the skillet off the heat. Add the egg mixture and enough pasta water to form a glossy sauce.
- 04 Fold in pancetta and finish with more black pepper, Parmesan, and parsley.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.