

CARBONARA KIT

Put a pot with salted water to boil.

Meanwhile you start frying the guanciale on medium to high heat. You don't need to add any fat or oil – it's fat enough by itself.

When the water is boiling, cook the pasta as the instruction says on the bag.

Don't throw out the fat from the guanciale in the pan. When the pasta is cooked, add it to the pan with guanciale together with a little bit of pasta water and mix nicely so that the water and fat mix a little bit.

Then turn off the heat and add the carbonara sauce and mix it all together until nice and creamy.

Season with salt and pepper and of course lots of grinded cheese. Serve with a big smile.