

LA QUERCIA  
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## La Quercia Spaghetti alla Carbonara

Use our La Quercia® Guanciale for the silkiest Carbonara ever for four to five people:

### INGREDIENTS

½ pound La Quercia Guanciale diced small  
2 tablespoons olive oil  
1 tablespoon butter  
1 small yellow or white onion diced small  
(Optional: 4 cloves garlic, peeled, cut in half, germ removed)  
¼ cup dry white wine (preferable but not necessary if not available)  
3 to 5 eggs, beaten lightly  
2/3 cup freshly grated Parmigiano Reggiano  
1 pound package best quality spaghetti (we like the Rustichella d'Abbruzzo brand)  
Salt and freshly ground pepper  
A few tablespoons of finely chopped fresh parsley

### CARBONARA

Saute the guanciale and onion (and garlic if using) in the olive oil and butter over medium to low heat in a large pan until onions are tender and the guanciale is golden  
Add the wine to pan and boil it away  
Remove pan from heat

### PASTA

Bring a large pot of water to boil and add 2 to 3 tablespoons of salt  
Once it returns to the boil, add the spaghetti and cook "al dente"

### ASSEMBLE

Have the eggs, cheese, and parsley ready  
When the pasta is cooked, drain it and place in pan with guanciale and onion mixture  
Stir briefly over low heat until thoroughly hot  
Remove from heat, add eggs, and toss together  
Quickly toss in the grated cheese. **Important:** mix cheese in last and by itself to maximize silkiness.

### SERVE

Serve immediately (sprinkled with parsley and a fresh grating of black pepper) in warm shallow bowls  
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