



## Spaghetti Alla Carbonara (serves 4)

5 large Garlic Cloves \*

3 Tbsp Olive Oil \*

1/3 lb Pancetta (Raw – julienne) \*

1/3 cup dry white wine \*

4 eggs \*

6 Tbsp grated parmesan \*

1/2 tsp Salt \*

Pepper to taste \*

1 lb La Molisana Spaghetti \*In a hot skillet (large enough to hold the pasta later), sauté pancetta for 4 minutes. Drain any fat. Add olive oil and garlic to skillet and sauté gently for 4 more minutes. Add wine and allow it to evaporate (should take about 3 minutes). Remove the garlic and discard it. In a mixing bowl, beat the eggs with grated cheese and salt. Cook the pasta according to package. Drain pasta, but save some of the water. Add the pasta to the skillet and toss. (Add a little of the left-over cooking water if the pasta needs extra moisture). Add a generous amount of pepper and serve.