

# SPAGHETTI CARBONARA

BROUGHT TO YOU BY: CHEF EVAN ELMAN (BA'13)

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## COOK TIME

20 mins

## SERVING

1 portion

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## INGREDIENTS

- 50g guanciale, pancetta, or bacon, diced
  - 1 clove of garlic
  - 1 egg
  - 1 egg yolk
  - 100g spaghetti
  - Black pepper
  - 40 g pecorino romano or grana padano
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## WINE OPTIONS

BROUGHT TO YOU BY:  
LINDSAY BRENNAN (BA'05)

- Grenache Blanc (for example, [Cellier Frisach - L'Abrunet de Frisach](#))
- A wine with maceration / skin contact
- Indigenous grape varieties from Italy (ie Grillo, Fiano, etc)

## SUBSTITUTES

- Pasta: Gluten free Pasta
- Pancetta: Omit or replace with a plant based meat
- Eggs: Pasta water with vegan butter
- Cheese: Vegan Cheese