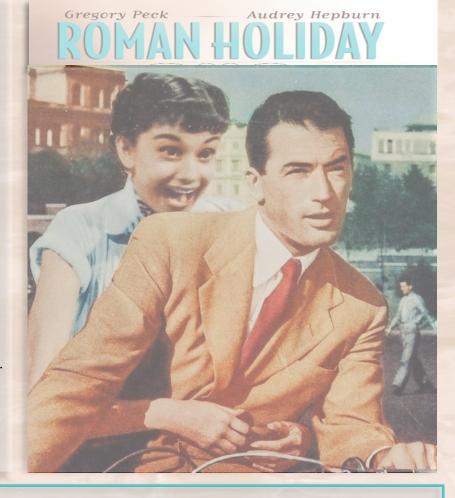


The origins of
Carbonara are hotly
debated. It would
appear that it was
'invented' in 1944
using the bacon from
American rations and
egg powder from
British rations. But it
took Italian genius to
put it all together to
make 'Breakfast
spagetti' for the
soldiers.

Roman Holiday was the first post war American film to be enirely filmed in Italy. Another delicous Anglo/ American combination, put together by Rome



## Method

Cut the guanciale into strips and fry until crispy, 15 mins

Boil the pasta according to packet.

Meanwhile combine egg yolks, most of the cheese and pepper. Hand whisk until creamy. Add a spoonful of pasta water to egg mixture to loosen.

Turn off heat under Guanciale, drain the pasta and add to guanciale pan, mix. Add the egg cream and mix quickly.

Divide into bowls and top with remaining cheese. Ideally grate on a little truffle. Serve