

Regina Baglioni, Rome: Spaghetti alla Carbonara

Steps away from Villa Borghese, the Regina Baglioni boasts traditional Italian aesthetics and refined service in a historical property. This iconic Roman dish is the perfect way to transport yourself to the Eternal City.

INGREDIENTS (serves two)

- 200 g Spaghetti
- 150 g Pork cheek
- 100 g Pecorino Romano
- 50 g Grana Padano
- 3 Eggs
- 1 cl White wine
- Ground pepper as required

PREPARATION

- Break the eggs into a round mixing bowl to obtain a whole egg and 2 yolks. Add the grated Pecorino Romano and Grana Padano, mix with a whisk, possibly in a bain-marie, taking care not to cook the egg.
- Heat a pan and add the cheek cut into strips.
- Brown and allow to reduce with the white wine, removing the excess fat.
- Drain the pasta, pour into the pan with the cheek, and add the black pepper, freshly ground.
- Mix the spaghetti into the bowl and stir until creamy.
- Serve and sprinkle with Pecorino Romano and black pepper.



Photos courtesy Regina Baglioni