



**CITTERIO**

# COOKBOOK



GUANCIALE

Citterio, since 1878



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## All the 100% Italian guanciale taste

The perfect ingredient for Carbonara and your Italian favourite recipes



Citterio offers a 100% Italian product for your everyday recipes. Its deliciousness and unmistakable quality make it a beloved product for food enthusiasts.

Citterio guanciale can be a super tasty ingredient in many recipes, from the most traditional to the most creative.

Try its flavour to give personality to your menu.

As if freshly cut and in convenient formats,  
always practical and versatile.



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# Spaghetti alla carbonara

*with Italian Guanciale*



SERVE: 2

PREPARE: 10 MIN

COOK: 12 MIN

# Instructions

## INGREDIENTS:

- 125g Guanciale
- 200g Spaghetti
- 2 Egg yolks
- 40g Pecorino Romano DOP
- Salt and freshly ground pepper



## PREPARATION

- Fry the guanciale cubes in a pan until golden brown.
- Meanwhile bring the water for the spaghetti to the boil.
- Add the spaghetti to the salty boiling water and cook until they are “al dente”.
- In a bowl beat together the egg yolks, the Pecorino Romano DOP, a pinch of pepper and a ladleful of the spaghetti cooking water.
- Drain the pasta al dente directly into the pan with the cooking juices from the guanciale, toss briefly to flavour.
- Remove from the heat and pour in the mixture of eggs and Pecorino.
- Stir quickly to mix all.
- Serve immediately spaghetti alla carbonara, adding Pecorino Romano DOP and guanciale on top and a pinch of ground black pepper.



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