**Spaghetti Carbonara**

Salt

2 large eggs

2 egg yolks

1/3 cup grated pecorino romano cheese, plus more for serving

1/3 cup grated parmesan

Coarsely ground black pepper

1 tbsp. olive oil

3 ½ oz. bacon, cut into small pieces

12 oz. spaghetti

Place a large pot of lightly salted water over high heat, bring to a boil. Add pasta to water and boil until a bit firmer than al dente. Reserve 1 cup of pasta water, then drain pasta.

Heat a large skillet over medium heat, add the bacon, and sauté until the fat just renders, on the edge of crispness but not hard. Remove from heat and set aside. Add cooked pasta to skillet with bacon.

In a mixing bowl, whisk together eggs, yolks, and cheeses. Season with a pinch of salt and generous black pepper.

Place hot pasta mixture into bowl. Stir in cheese mixture, adding some reserved pasta water if needed for creaminess. Serve immediately, dressing it with a bit of additional grated cheese and pepper.

<http://cooking.nytimes.com/recipes/12965-spaghetti-carbonara> (edited)