delicious days

I EAT MERELY TO PUT FOOD OUT OF MY MIND. N.F.SIMPSON

1 Mix all three different peppercorns and crush them in a mortar as finely as desired.

2 Fill a large stockpot with water and bring to a boil, then add a very generous pinch of salt. Cook pasta according to package directions. Skim off two to three tablespoons of the cooking water halfway through the cooking process and set aside in a bowl (to let it cool off a bit).

3 Peel the garlic clove and lightly smash it with the blade of a large knife (it shouldn't break apart though, just release some more flavor). Finely slice the guanciale. Heat a pan and fry the guanciale together with the garlic over medium heat (no additional fat needed) until most of the fat has rendered and the stripes have gained some color and turned crisp. Discard the garlic as soon as it's starting to turn brown. Drain the stripes on a paper towel and set aside. Pour the excess fat from the pan into another bowl to let it cool off a bit until further use.

4 In a bowl beat together the egg yolks and about two thirds of the grated cheese, then add the reserved cooking water (which should have cooled off a bit, otherwise it may cause the eggs to curdle).

5 Drain the Spaghetti, then toss in a large bowl together with the egg- cheese- mixture and add some of the excess fat. Stir together until the pasta is evenly coated with a smooth and silky film and the cheese has completely melted. Divide onto two plates, then top with the Guanciale stripes, some more grated Pecorino and most importantly: a generous pinch of the ground peppercorn mix. Enjoy immediately!

Recipe source: own creation, Roscioli inspired

Prep time: ~20 minutes

Ingredients (for 2):

* 1/4 tsp Rose pepper
* 1/4 tsp Sichuan peppercorns
* 1/4 tsp Cubeb peppercorns
* 250 g Spaghetti
* salt
* 1 garlic clove
* 50 - 75 guanciale (or pancetta)
* 4 very fresh egg yolks
* 50 - 75 g Pecorino, finely grated (or Parmesan)