

Classic Carbonara

No cream. Ever. Just eggs, pancetta, and heat control.

01

Check Your Pantry First

☐ Olive oil

☐ Salt & black pepper

☐ Garlic

02

Need to Buy

Follow the order — it maps how you walk the grocery.

FRUITS & VEGETABLES0 ITEM

PANTRY & DRY GOODS1 ITEM

☐ Spaghetti200g

SUBSTITUTES

- Pancetta = streaky bacon — less funky, still works
- Pecorino = all parmesan — less sharp

FRESH PROTEINS1 ITEM

☐ Pancetta150g

CHILLED & DAIRY2 ITEMS

☐ Eggsx 5 (3 whole + 2 yolks)

☐ Pecorino, grated60g

03

Where to Shop

End at the deli counter. Everything else is one walk through the supermarket.

01

Bottega KL / PJDeli

While you're there for the pancetta, it's worth picking up a few extra hams too. They carry a solid range, more than enough to put together a proper charcuterie board.

02

Supermarket

Produce, pantry aisle

03

Mauceri KLFresh pasta

Available at QRA Arcoris Mont Kiara (arcoris.qrafoods.com). For anyone who wants fresh rigatoni or spaghetti instead of dried. instagram.com/mauceri_kl

THIS WEEK'S MEALS

01

Ragù Rigatoni

2 HOURS | MEDIUM

02

Pesto Pasta

15 MIN | EASY

03

Classic Cabornara

20 MIN | EASY

04

Aglio e Olio

15 MIN | EASY

05

Spicy Rigatoni alla Vodka

25 MIN | MEDIUM