

Spaghetti Carbonara, the PostgreSQL way

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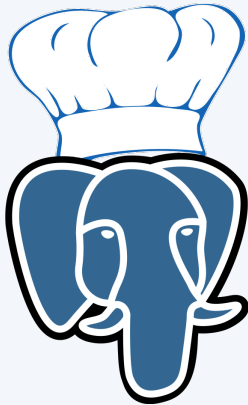
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Which can help us to cook a delicious dish of Spaghetti Carbonara



Let's find out how!



```
CREATE TABLE boiling_pot
(
    content character varying(255) NOT NULL,
    temperature integer NOT NULL DEFAULT 35,
    quantity character varying(255) NOT NULL DEFAULT '',
    CONSTRAINT pk_pot PRIMARY KEY (content)
);
```

```
CREATE TABLE mixing_bowl
(
    content          character varying(255) NOT NULL,
    quantity         character varying(255) NOT NULL DEFAULT '',
    CONSTRAINT pk_bowl PRIMARY KEY (content)
);
```

```
CREATE TABLE frying_pan
(
    content character varying(255) NOT NULL,
    quantity      character varying(255) NOT NULL DEFAULT '',
    CONSTRAINT pk_frying PRIMARY KEY (content)
);
```

Then let's create a table for our ingredients.

```
CREATE TABLE ingredients
(
    ing_name      character varying(255) NOT NULL,
    quantity      character varying(255) NOT NULL,
    alternative    character varying(255) NULL,
    notes         text NULL,
    status        character varying(50) NOT NULL DEFAULT 'ready',
    ordering       serial,
    CONSTRAINT pk_ingredients PRIMARY KEY (ing_name)
);
```


A check constraint will help to avoid **BLASPHEMOUS** ingredients in our carbonara

```
ALTER TABLE ingredients
  ADD CONSTRAINT chk_blasphemous_ingredients
    CHECK (
      ing_name NOT IN
      (
        'ham',
        'cream',
        'belly slices',
        'parmesan',
        'wild rocket',
        'mushrooms',
        'tomato',
        'pineapple',
        'onions',
        'garlic',
        'spam',
        'marmite'
      )
    );
```

Add ingredients I



```
INSERT INTO ingredients
(
    ing_name,
    quantity,
    alternative,
    notes
)
VALUES
(
    'spaghetti',
    '350 gr',
    'spaghetti',
    'to get the pasta al dente, subtract 1 minute from the cooking time stated on the box'
),
(
    'pork cheek (guanciale)',
    '150 gr',
    'bacon (pancetta)',
    'bacon is a decent alternative (Sorry, Roman fellows!!!).'
),
(
    'grated pecorino romano cheese',
    '100 gr',
    '',
    ''
),
),
```

Add ingredients II

```
(
    'medium size eggs',
    '3',
    '',
    ''
),
(
    'coarse salt',
    '4 gr',
    '',
    ''
),
(
    'fine salt',
    '2 pinches',
    '',
    ''
),
(
    'ground black pepper',
    '2 gr',
    '',
    ''
)
ON CONFLICT DO NOTHING;
```

```
CREATE OR REPLACE FUNCTION make_carbonara_please()  
RETURNS text AS  
$BODY$  
    DECLARE  
        v_temperature integer;  
  
    BEGIN  
  
        RAISE NOTICE 'Let''s add eggs,pepper and salt to the mixing bowl';  
        INSERT INTO mixing_bowl (content,quantity)  
        SELECT  
            ing_name,  
            quantity  
        FROM  
            ingredients  
        WHERE  
            ing_name IN (  
                'medium size eggs',  
                'ground black pepper',  
                'fine salt'  
            )  
        ON CONFLICT DO NOTHING;  
        RAISE NOTICE 'Now we mix everything with a fork. hang on.';  
        PERFORM pg_sleep(10);  
        RAISE NOTICE 'PERFETTO!';  
        PERFORM pg_sleep(1);  
    END  
$BODY$
```

```
RAISE NOTICE 'Let''s add the guanciale to the frying pan and turn on the fire.';
INSERT INTO frying_pan (content,quantity)
SELECT
    ing_name,
    quantity
FROM
    ingredients
WHERE
    ing_name IN (
        'pork cheek (guanciale)'
    )
ON CONFLICT DO NOTHING;

RAISE NOTICE 'Wait until the guanciale release its grease and start sizzling. Dont make it crispy
    though.';
PERFORM pg_sleep(10);
RAISE NOTICE 'MOLTO BENE!';
PERFORM pg_sleep(1);
RAISE NOTICE 'Now we are adding water to the boiling pot and wait until it boils.';
INSERT INTO boiling_pot (content,temperature) VALUES ('water',25)
ON CONFLICT DO NOTHING;

FOR v_temperature in select generate_series(10,100,20)
LOOP
    RAISE NOTICE 'be patient, water is warming up';
    UPDATE boiling_pot
```

```
        SET temperature=v_temperature
    WHERE
        content='water'
    ;
    PERFORM pg_sleep(1);
END LOOP;
UPDATE boiling_pot
    SET temperature=100
    WHERE
        content='water'
    ;
RAISE NOTICE 'Water is boiling, time to add salt and PASTA!';
INSERT INTO boiling_pot (content,temperature,quantity)
SELECT
    ing_name,
    100,
    quantity
FROM
    ingredients
WHERE
    ing_name IN (
        'spaghetti',
        'coarse salt'
    )
ON CONFLICT DO NOTHING
;
PERFORM pg_sleep(10);
```

```
RAISE NOTICE 'Drain the pasta then put it back into the boiling pot (without the water, of course).  
';  
DELETE FROM boiling_pot  
WHERE  
    content IN ('water','coarse salt');  
RAISE NOTICE 'We first add the cooked guanciale.';  
INSERT INTO boiling_pot  
(  
    content,  
    quantity  
)  
SELECT  
    content,  
    quantity  
FROM  
    frying_pan  
ON CONFLICT DO NOTHING  
;  
  
PERFORM pg_sleep(5);  
  
RAISE NOTICE 'Then it''s the eggs turn. Don''t forget to give them another mix before adding it.';  
INSERT INTO boiling_pot  
(  
    content,  
    quantity  
)
```

```
SELECT
    content,
    quantity
FROM
    mixing_bowl
ON CONFLICT DO NOTHING
;
PERFORM pg_sleep(5);
RAISE NOTICE 'Add the grated cheese and the pepper, then mix all together.';
INSERT INTO boiling_pot
(
    content,
    quantity
)
SELECT
    ing_name,
    quantity
FROM
    ingredients
WHERE
    ing_name IN ('grated pecorino romano cheese','ground black pepper')
ON CONFLICT DO NOTHING;
PERFORM pg_sleep(5);
RAISE NOTICE 'BUON APPETITO!';
PERFORM pg_sleep(5);
RETURN 'SPAGHETTI CARBONARA'::text;

END;
```



```
$BODY$  
language plpgsql;
```

Function carbonara output

```
carbonara=# SELECT make_carbonara_please();
NOTICE:  Let's add eggs,pepper and salt to the mixing bowl
NOTICE:  Now we mix everything with a fork. hang on.
NOTICE:  PERFETTO!
NOTICE:  Let's add the guanciale to the frying pan and turn on the fire.
NOTICE:  Wait until the guanciale release its grease and start sizzling. Dont make it crispy though.
NOTICE:  MOLTO BENE!
NOTICE:  Now we are adding water to the boiling pot and wait until it boils.
NOTICE:  be patient, water is warming up
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NOTICE:  be patient, water is warming up
NOTICE:  Water is boiling, time to add salt and PASTA!
NOTICE:  Drain the pasta then put it back into the boiling pot (without the water, of course).
NOTICE:  We first add the cooked guanciale.
NOTICE:  Then it's the eggs turn. Don't forget to give them another mix before adding it.
NOTICE:  Add the grated cheese and the pepper, then mix all together.
NOTICE:  BUON APPETITO!
  make_carbonara_please
-----
 SPAGHETTI CARBONARA
(1 row)
```

- Spaghetti carbonara, copyright Popo le Chien
- Pinkie Pie that's all folks, Copyright by dan232323, used with permission
- The PostgreSQL Logo, Copyright PostgreSQL Global Development group

That's all folks!

Thank you for listening!



Full working code available here <https://pastebin.com/NnrvWbnJ>

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