

Classic Spaghetti Carbonara

Serves 4

Ingredients:

300g spaghetti

3 egg yolks

1 clove garlic, chopped

50g grated parmesan

80g thick cut bacon

Black pepper, lemon and salt to season

Method:

1. Place a pot of boiling, salted water on the heat. Add the spaghetti and cook for 8mins
2. Crack the egg yolks into a bowl, season with pepper, parmesan, lemon juice and salt
3. Place a pan on the heat and cook the bacon until crispy, add the garlic and cook for 1 more minute
4. Remove a ladle of the pasta water and mix it into the egg yolks, add the spaghetti to the pan.
5. Now add the egg yolk mix and shake over a very low heat for 2mins until a glossy, thick sauce is formed.
6. Finish with some more grated parmesan, pepper, and serve.

