

Pasta Carbonara

For Pasta Carbonara to feed 6 you will need:

570 g pasta
250 g strong cheddar cheese
420 g smoked bacon
5 cloves garlic
8 egg yolks
2 tablespoons butter
2 white bowls
Scissors
1 frying pan
1 large dixie
Garlic crusher
Wooden Spoons
Slotted spoon
Measuring Spoons



Method

1. Bring a large dixie of salted water to the boil and add your pasta, let it cook at a simmer for 10 minutes.
2. MEANWHILE, separate your eggs and add the yolks to one bowl and the whites to another.
3. Grate 3/4 of the cheese into the egg yolks and mix well.
4. Cut the bacon into small pieces and crush the garlic.
5. Melt the butter to the frying pan, add the bacon and garlic and fry until the bacon is crisp.
6. Drain the pasta but keep a little of the water in reserve.
7. Add the contents of the frying pan to the pasta in the dixie, mixing well to coat the pasta with the flavours of the pan. Add a few splashes of the pasta water and mix again, season with pepper then take the dixie off the heat.
8. Pour in the egg mix and let the heat from the dixie cook them gently so you're not getting scrambled egg. Toss well and add more water to keep the spaghetti loose, glossy and not clumping together.
9. Serve, grate the remaining cheese on top, A pinch of pepper and some crusty bread to finish off.