

# Carbonara

## Ingredients



- 340g spaghetti
- 150g mature cheddar cheese
- 50g pecorino cheese
- 200g leftover gammon, cubed
- 3 cloves of garlic
- 4 -6 egg yolks
- 1 tbsp butter

## Method

- 1.** Bring a pan of salted water to the boil and add the spaghetti, let it cook at a simmer for 10 minutes.
- 2.** Separate your eggs and add the yolks to a bowl.
- 3.** Finely grate 3/4 of the cheese into it and mix well, add a pinch of pepper.
- 4.** Add the butter to a frying pan. Cut the gammon into small pieces and fry till crisp.
- 5.** Peel and crush the garlic, add to the pan along with the gammon, stir to infuse the flavours.
- 6.** At this point you can remove the garlic.
- 7.** Drain the spaghetti but keep a little of the water in reserve – about a ladleful.
- 8.** Add the spaghetti to the frying pan, mixing well to coat the spaghetti with the flavours of the pan.
- 9.** Add a few splashes of the pasta water and mix again, season with pepper, then take the pan off the heat.
- 10.** Pour in the egg mix and let the heat from the pan 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.
- 11.** Serve immediately.