

Spaghetti Carbonara



Ingredients

- 340g spaghetti
- 150g mature cheddar cheese
- 200g cooking bacon, diced
- 3 cloves of garlic, minced
- 4 egg yolks, beaten
- 1 tbsp butter

Methods

- 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.
- 5.** Add the bacon and fry for 4 -5 minutes then add the garlic and fry gently for 2 more minutes.
- 6.** Drain the spaghetti but keep a little bit of the water in reserve.
- 7.** Add the spaghetti to the frying pan, mixing well to coat the spaghetti with the flavours of the pan.
- 8.** Add a few splashes of the pasta water and mix again, season with pepper then take the pan off the heat.
- 9.** Pour in the egg mix and let the heat from the pan cook them gently so you're not getting scrambled egg.
- 10.** Toss well and add more of the pasta cooking water to keep the spaghetti loose, glossy and not clumping together.
- 11.** Serve with the remaining cheese on top.