

# Carbonara

## Ingredients

- 400g 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 pot of salted water to a boil and add the spaghetti, letting it cook at a simmer for 10 minutes.
- 2.** Separate the eggs and add the yolks to a bowl.
- 3.** Finely grate 3/4 of the cheese into the bowl, mix well, and add a pinch of pepper.
- 4.** In a frying pan, melt the butter. Add the bacon and fry for 4-5 minutes, then add the minced garlic and fry gently for an additional 2 minutes.
- 5.** Drain the spaghetti, reserving a little of the water.
- 6.** Add the spaghetti to the frying pan, mixing well to coat it with the flavours of the pan.
- 7.** Add a few splashes of the pasta water and mix again. Season with pepper, then remove the pan from the heat.
- 8.** Pour in the egg mixture, allowing the heat from the pan to cook them gently without scrambling.
- 9.** Toss well and add more of the pasta cooking water to keep the spaghetti loose, glossy, and prevent clumping.
- 10.** Serve with the remaining cheese on top.