

# Spaghetti Carbonara



## Recipe By FoodieBook

**Ref:** 235

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Meat

**No of Portions:** 4

## Ingredients & Prep

350 g Spaghetti dried or pasta of choice

100 g Pancetta chopped

100 ml Double cream

100 g Parmesan cheese grated

3 Large egg yolk

2 Garlic clove finely chopped

2 tbsp Olive oil for frying

### Garnish

sprinkle Parmesan cheese grated

sprinkle Fresh parsley chopped (optional)

sprinkle Black pepper ground

## Method

**Step 1** - Cook the pasta in boiling salted water until al dente (just cooked with a little bite)

**Step 2** - In the meantime in bowl add egg yolk, Parmesan & cream & Whisk together.

**Step 3** - Use a frying pan large enough to hold the pasta later, fry pancetta until light brown, add garlic & cook for a further 1 to 2 mins.

**Step 4** - Add cooked pasta to the frying pan with either tongs or pasta server ladle taking a little of the pasta water with it.

**Step 5** - Take off the heat & add yoke, cream cheese mix & toss or stir, then serve immediately before it has a chance to dry out as the pasta will absorb the sauce.

**Step 6** - Place garnishes in bowls on the table so diners can add to their own taste.

## Suggestion & Tips

You could use bacon either smoked or non smoked. Cream is not traditional so if you wish you can use whole eggs instead, the same applies if you add some mushrooms at step 3.