



Spaghetti Carbonara

Serves 2-4

Cuisine: Italian

Preparation Time: 5 Minutes

Cooking Time: 20 Minutes

Ingredients:

50g Pancetta, finely chopped or 50g Pancetta lardons
100g Spaghetti
50g Pecorino cheese, finely grated, plus extra to serve
50g Parmesan, finely grated, plus extra to serve
1 Whole Egg
1 Egg yolk
Maldon sea salt and freshly ground black pepper

Method:

1. Heat a heavy-based frying pan (note – no oil involved) and gently fry the slices or lardons of pancetta until golden and crisp. Remove from the pan using a slotted spoon and set aside on kitchen paper. Reserve the fat in the pan.
2. Bring a large pan of lightly salted water to the boil and cook the spaghetti for 8-10 minutes until al dente.
3. Meanwhile, mix the whole egg and egg yolk together, add the cheeses and plenty of black pepper. Loosen with 2-3 tablespoons of the spaghetti cooking water.
4. Add another 2 tablespoons of pasta cooking water to the fat in the pan and allow it to simmer.
5. Once the pasta is cooked, drain it and add to the frying pan. Toss thoroughly in the pan juices.
6. Season the egg mixture lightly with salt and add to the pasta. Immediately turn off the heat and toss well, adding more water to loosen if necessary and more cheese as desired. The sauce should be smooth and silky, not scrambled.

To Serve:

Transfer the pasta to serving bowls, scatter the pancetta on top and sprinkle over some extra cheese.

Chef's Notes: