

Spaghetti Alla Carbonara

Prep: 5 min

Cooking: 10 -15 min

Serves: 4 as a main or 8 as an entrée



Ingredients

- 2 large Pace Farm eggs, lightly beaten
- 375g good quality dried spaghetti
- ¼ cup (60ml) extra-virgin olive oil
- 125g prosciutto or bacon, chopped
- 3 cloves garlic, finely chopped
- 2 whole bird's-eye red chillies (optional)
- ½ cup (40g) parmesan cheese, freshly grated + extra
- freshly ground black pepper

Method

1. Cook pasta in at least 4 litres of salted boiling water, following the packet directions or until the pasta is al dente.
2. Meanwhile warm 1 tablespoon of olive oil in a small frying pan and add prosciutto or bacon. Cook until crisp. Drain. Add remaining oil, garlic and chillies (if using) to the pan and cook gently so that the garlic doesn't burn but releases its aroma.
3. Combine the eggs and parmesan in a small bowl and whisk together.
4. All the action happens at the end of this dish so have a large serving bowl heated and ready. As soon as the pasta is cooked, drain it and pour into this bowl. Remove the chillies (a gentle flavouring ingredient only) from the oil and pour the contents straight from the heat over the pasta with the bacon and then immediately follow with the egg and cheese mixture. Toss well and serve immediately topped with plenty of freshly ground black pepper and extra parmesan.

Notes

Lyndey's Note: Once you understand this technique, you can make many different sauces for pasta.