

Spaghetti Alla Carbonara

This Spaghetti Alla Carbonara is a rich, creamy, and authentic Italian pasta dish made with fresh Pace Farm eggs, parmesan, and crisp prosciutto or bacon. Flavoured with garlic and optional red chillies, it's perfect for a quick weeknight dinner or entertaining guests. Ready in just 15 minutes, this classic carbonara is full of flavour, easy to prepare, and ideal for serving as a main or a sophisticated entrée.



Prep: 5 min

Cooking: 10 -15 min

Serves: 4 as a main or 8 as an entrée

Makes: 1

Ingredients

- 2 large Pace Farm eggs, lightly beaten
- 375g good quality dried spaghetti
- $\frac{1}{4}$ cup (60ml) extra-virgin olive oil
- 125g prosciutto or bacon, chopped
- 3 cloves garlic, finely chopped
- 2 whole bird's-eye red chillies (optional)
- $\frac{1}{2}$ cup (40g) parmesan cheese (e.g. pecorino romano), 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 eggs and cheese mixture. Toss well and serve immediately topped with plenty of freshly ground black pepper and add extra parmesan if you wish.

Notes

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