

Carbonara



Ingredients

100g bacon lardons/pancetta

2 eggs

1 clove of garlic

50g grated parmesan

200g dried spaghetti

Salt and pepper

Oil or butter

1 tbsp chopped fresh parsley as garnish (optional)

Container to transport home

Method

Bring a large pan of water to boil.

Heat a small amount of oil/butter in a frying pan and fry the bacon until it starts to brown and go crispy.

Crush the garlic and fry for a couple of minutes with the bacon.

Remove from the heat.

Beat the eggs and most of the parmesan (saving a little for a garnish) in a bowl.

Season with salt and pepper according to taste.

Add the spaghetti to the boiling water and cook for around 10 minutes until 'al dente'.

When the pasta is cooked, drain over the sink using a colander or sieve.

Add the pasta to the frying pan with the bacon and garlic.

Return to the heat and keep moving the pasta around to coat it in the bacon oil and garlic.

When thoroughly heated through tip into the bowl with the egg mixture.

Stir well until the pasta is coated evenly.

Serve immediately with a sprinkle of parmesan and parsley (if using).