

Spaghetti Carbonara

(Ingredients for 2)



INGREDIENTS

- 150g dried spaghetti
- 3 eggs (1 complete and 2 yolks)
- 1 teaspoon olive oil
- 25g Parmesan cheese (more if desired)
- 100g pancetta
- 1 crushed garlic clove
- 1 tablespoon flat leaf parsley - chopped to garnish (optional)
- Salt and pepper

Method

1. Cook the spaghetti according to the packet instructions.
2. Heat the oil in a large pan, add the pancetta and cook for 5 minutes or until golden and crisp. Add the garlic and cook for a further minute. Take off the heat.
3. Drain the spaghetti, reserving a little cooking water. Toss to cool. Beat the complete egg and 2 yolks together with most of the Parmesan cheese. Season with salt and pepper.
4. Add the pasta to the pancetta and pour over the egg mixture, stirring occasionally. The heat from the spaghetti will gently cook the eggs. If the dish seems a little dry, add a little cooking water.
5. Garnish with finely chopped flat leaf parsley, if desired.