

Spaghetti Carbonara



Ingredients

1. Garlic clove
2. 1/2 small chopped onion
3. 450g bacon, cut into small, coarse pieces
4. 400g spaghetti
5. 2 large eggs and 2 egg yolks
6. 200g grated Parmesan cheese
7. 1/2 cup spaghetti water
8. Salt and black pepper
9. Parsley

Tools

1. Large Bowl; Deep Frying Pan; Pot for boiling noodles

Preparation

1. Boil spaghetti in plenty of salted water, save a 1/2 cup of the water before draining the noodles.
2. Fry the onions and garlic at high heat until transparent, reduce to medium heat and add the bacon.
3. In a large bowl, whisk together eggs, egg yolks and parmesan with a little pepper.
4. When the bacon and the noodles are cooked, mix the noodles in with bacon so that they are well covered with the fat in the pan.
5. Fold the contents of the pan into the bowl and add the half cup of water, mix well until the water thickens a little.
6. Serve immediately, in warmed bowls, topped with parmesan and decorated with parsley.