



EPISODE 27 - SPAGHETTI CARBONARA

Ingredients for 2 serves:

300 g spaghetti
2 tbsp olive oil
200 g guanciale (or pancetta or bacon)
2 eggs
50 g pecorino grated
50 g parmesan grated
Freshly ground black pepper
Fresh chives or parsley to garnish

Method:

Cook the pasta in a large pot of boiling salted water until al dente.
Whilst it's cooking, heat the oil in a pan and fry the guanciale until golden
In a large bowl, lightly beat the eggs with the grated cheese and some pepper
When the pasta is cooked, take straight from the pot and add to the pan with a bit of the cooking water
Mix well to coat everything
Take off the heat and allow to cool till it stops sizzling
Add the egg and cheese mixture
Stir to coat the pasta and serve immediately with more grated cheese and pepper