

Spaghetti Carbonara

This simple spaghetti carbonara should have a rich and silky sauce. Sized for two large portions.

Recipe

Slice meat into 1/4 inch pieces. Spread out pieces on foil lined baking sheet and bake at 400 °F for 20 minutes.

1/2 lb (226 g)		bacon
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Cook pasta according to packaging in a 3 qt sauce pan. Time the pasta so that it's ready just as the meat finishes.

2.5 l		water
1/2 lb (225 g)		dry spaghetti
1 tbsp		salt

While the pasta and meat are cooking, prepare sauce by whisking together eggs, cheese, and pepper.

3		egg yolks
1		egg
20 g		parmesan, grated
1/2 tsp		black pepper

Reserving some pasta water, drain pasta and return to saucepan. Add meat and rendered fat to pasta. Toss gently to cool until pasta is below 165 °F.

Stir sauce mixture into pasta. Once combined, add 3 tbsp of pasta water and continue stirring for another minute or two, until sauce is thick and creamy.