



RECIPES

Spaghetti Alla Carbonara

Serves: 4

Difficulty: Medium

Time: 16-17 minutes

Ingredients:

- 400g SPAR Spaghetti
- 1 TBSP extra virgin olive oil
- 200g smoked thinly-sliced bacon
- 2 garlic cloves
- 3 eggs
- 50g grana padano or parmesan cheese

Method:

1. Boil water in a large pot and salt the water. The salty water adds extra flavour to the pasta. Add SPAR Spaghetti and cook according to description on pack.
2. Add oil to a pan and cook the bacon. Fry over a medium heat until the fat in the meat has evaporated into the pan and the meat has turned lightly golden. Be careful not to crisp the bacon too much. Remove from the heat and set aside.
3. To prepare the sauce crack 2 of the eggs into a mixing bowl. Separate the yolk from the third egg. Tip only the yolk in with the other eggs and beat together. Add finely grated grana padano or parmesan cheese.
4. Add 2 crushed garlic cloves to the bacon and fry over high heat for 1 min or until garlic is cooked and bacon warmed through.
5. Drain the pasta. Tip: Keep a small cup of the drained water (around 30 ml) to add flavor and thicken the sauce.
6. Pour egg mixture over pasta, followed by hot bacon, garlic, water, any fat and oils. Mix until it has thickened to a smooth, creamy sauce.
7. Serve with extra cheese and freshly ground pepper to taste.

