

Spaghetti Carbonara

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Spaghetti Carbonara is an amazing way to eat your spaghetti. The sauce is rich and absolutely divine, it is a real treat. In this Italian pasta dish, occasionally linguine or fettuccini can be used. The pasta is served with a cream sauce based on egg yolk, cream, Pancetta or smoked bacon and Parmesan, then topped with Parmesan or Pecorino cheese and black pepper. Usually the egg yolk is served inside its shell, and each guest will toss it to combine with the sauce and pasta in his/her own plate.

Ingredients

6 litres / quarts of water
 2 tablespoon rock salt
 2.5 tablespoons olive oil
 1 pound spaghetti
 ½ pound or 10 slices of double smoked bacon or Pancetta, cut into matchsticks
 6 eggs, washed
 2 cups of whipping cream
 ½ cup grated Parmesan cheese or Pecorino cheese
 Salt and freshly ground pepper

Preparation Time	15 min	Difficulty	Simple
Portions	6 servings	Yield	
Country/Region	Italy		
Vegetarian	No		

Preparation

In a large pot, boil 6 litres/quarts of water with the salt and a tablespoon of olive oil.

Meanwhile, in a skillet, cook the bacon for about 8 minutes or until slightly crisp and brown. Strain through a sieve, and then place back in the skillet. Add the cream along with half of the Parmesan cheese and reduce the sauce slowly to slightly thicken the cream. The sauce should be thick enough to coat the back of a spoon.

Cook the spaghetti for 8 to 10 minutes or until tender but firm (al dente). Drain and return to pot and switch off the heat. Add the remaining olive oil and season with salt and pepper.

Serve in pasta bowl. Ladle the sauce and bacon over each plate of spaghetti. Break the egg, reserve the whites for another recipe and place one yolk in its shell over each serving of pasta. Sprinkle the remaining cheese and serve hot.

Notes

Warning: Because the yolk is served raw, this recipe is not recommended for people with a weak immune system. Some people would rather cook the egg yolk in the sauce. It is your own choice to make.