

## Spaghetti alla carbonara

**Prep Time: 10 minutes**

**Total Time: 40 minutes**

**Cook Time: 30 minutes**

**Serves: 4**



### Ingredients:

- \* 450g (1 lb) spaghetti
- \* ¼ cup double cream
- \* 4 eggs (medium or large)
- \* 225g (½ lb) bacon or pancetta, diced
- \* 1 tsp olive oil
- \* 2 Tbsp chopped parsley
- \* Salt and pepper, to taste
- \* ¾ cup grated parmesan cheese

### Preparation:

1. Fill a large soup pot with cold water and add a pinch of salt. Cover the pot and heat the water until it boils.
2. Add the diced bacon to a cold sauté pan and cook slowly over a low heat for 10 to 15 minutes or until crisp. Remove bacon from pan and drain on paper towels.
3. Drop the spaghetti into the boiling water and cook according to package instructions, or until al dente.
4. Combine the eggs, cheese, cream and olive oil in a bowl and beat with a whisk until completely mixed.
5. Drain pasta, toss with the egg and cream mixture, then add the cooked bacon and chopped parsley. Serve right away, with additional grated cheese if desired.