

Authentic Carbonara Spaghetti Sauce

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This is a 'proper' Italian carbonara sauce – no cream, just egg yolks. Make sure to use some fresh, free range eggs for the best results.

Ingredients:

125g pancetta lardons
1 egg and 3 extra egg yolks
150g parmesan cheese
Salt and pepper
Olive oil

Directions:

1. Heat the olive oil in a pan and add the lardons. Cook them for around ten minutes or until they begin to really smell strongly. Once cooked, remove them from the pan and allow them to cool slightly.
2. Whisk the egg and egg yolks together in a jug and add the pancetta. Whisk in half of the parmesan and season well.
3. Once the spaghetti is cooked, toss it into the egg and bacon mixture, and serve with the rest of the parmesan sprinkled over the top – that's it!

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