

# Carbonara

**Season:** Any

**Type:** Italian main dish

**Difficulty:** 

**Serves:** 6

**Fresh from the garden:**

<b>Equipment:</b>	<b>Ingredients:</b>
Knives	2 large eggs and 2 large yolks,
Chopping boards and mats	2/3 cup grated parmesan cheese
Wooden spoon	ground black pepper
Non Stick Frying pan	1 Tblsp olive oil
Measuring cups and spoons	100g bacon diced
Small bowl	1 pkt pasta
Whisk	

## Method:

- Fill a large pot with water and bring to the boil.
- Add the pasta to the water and cook according to the packet directions.

While the pasta is cooking....

- In a mixing bowl, whisk together the eggs, yolks and Parmesan.
- Season with a pinch of salt and generous black pepper.
- Heat oil in a large frying pan over medium heat, add the bacon, and sauté until the fat just renders. Remove from heat and set aside.
- Just before pasta is ready, reserve 1 cup of pasta water, then drain pasta .
- Return the frying pan to the heat. Stir for a minute or so. Remove from heat.
- Stir in cheese and egg mixture, adding some reserved pasta water if needed for creaminess.
- Add the pasta and stir gently to combine.