



IN THE KITCHEN

Spaghetti carbonara

Ingredients:

- 450g of spaghetti
- 7 tablespoons of double cream
- 1 garlic clove (crushed)
- 100g of smoked (or normal) cheddar cheese (grated)
- Freshly ground black pepper
- 2-3 rashers of smoked bacon in pieces (or pancetta pieces)
- 2 free range eggs (beaten)

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You'll also need:

- A pan for your spaghetti
- A smaller pan for your sauce
- A frying pan
- A sieve/strainer

Method:

- Follow the packet instructions to cook the spaghetti
- While the spaghetti is cooking put the cream and garlic into a small saucepan and bring to a simmer
- Add the cheddar and stir over a low heat until it's melted and smooth
- Once the cheese is melted, remove the pan from the heat and allow to cool slightly
- Whilst stirring the cheese sauce constantly, slowly add the beaten egg a little at a time until it's all mixed in
- Add the pepper to taste

- In a frying pan, cook the bacon or pancetta until crispy then set aside
- Once the spaghetti is cooked, drain it then return it to the pan
- Pour the cheese sauce over the spaghetti and add the bacon
- Toss the mixture together until everything is coated in the cheese sauce
- Serve straight away while it's still hot



TOP TIP:
Serve with some
warm garlic bread