



## SPAGHETTI CARBONARA

(Hayley Sutherland, Cape Town Campus) .

### INGREDIENTS

- \* 500g fresh or dried fettuccine, cooked al dente
- \* 500g fresh or dried spaghetti
- \* 500g minced pancetta or bacon
- \* 4 eggs, beaten
- \* Cracked black peppercorns
- \* 170g Parmesan cheese, grated
  
- \* Chopped parsley (optional)

### METHOD

- 1** Cook the pancetta or bacon in a large sauté pan over a low heat until golden brown, 7-10 minutes, stirring occasionally. Reserve the pancetta and fat in the pan and keep warm.
- 2** Bring a pot of salted water to a rolling boil. Add the spaghetti and stir a few times to separate the strands. Cook the spaghetti until al dente and then drain. Return the pan with the pancetta/bacon to a medium heat and when hot, toss in the pasta and mix together making sure pasta is hot and coated well with the pancetta/bacon and all the "bits" in the pan.
- 3** Remove the pan from the heat and add the beaten eggs, tossing them with the pasta and pancetta until just cooked. Add the peppercorns and cheese, and toss. Garnish with chopped parsley and additional parmesan, if desired. Serves four.