



CARBONARA AL FORNO

INGREDIENTS

- 200g unsmoked bacon lardons or pancetta
- 200g Parmesan, grated
- 9 eggs, beaten
- 300g spaghetti
- 2 garlic cloves, minced
- Black pepper
- 100g butter or dairy free spread

SERVINGS

- Serves 12-14

DIRECTIONS

- 01** Bring large pan of water with dash of oil to boil. Add the spaghetti and cook until Al dente
- 02** In a large pan, cook bacon or pancetta with the garlic until golden. Add the butter, melt and mix well. Once the pasta is cooked, lift from the water and add to the pan with the pancetta & garlic. Don't throw away the pasta water
- 03** Mix 90% of the Parmesan with the eggs. Take the spaghetti and pancetta pan off the heat and pour over the Parmesan and egg mix
- 04** Using the tongs or a long fork, lift up the spaghetti so it mixes easily with the egg mixture, which thickens but doesn't scramble, and everything is coated. Add some extra pasta water to carbonara if dry to achieve a moist but not wet pasta dish
- 05** Sprinkle left over Parmesan onto carbonara and serve