


## Spaghetti carbonara

35 - 40 min 

1 

4 

11 min 



### Ingredients

400 g (13 oz) Schär gluten-free Spaghetti, 100 g (3 1/2 oz) streaky bacon, 50 g (1 1/2 oz) grated parmesan cheese, 1 tablespoon olive oil (or knob of butter), 2 tablespoons cream, 4 egg yolks, salt, black pepper.

### Method

Cut the bacon into strips. Place the oil (or butter) in a saucepan with the bacon and fry over a moderate flame until the bacon fat has melted; then remove from the heat and keep warm. While the spaghetti cook in plenty of salted water, whip the egg yolks in a bowl, then when frothy add the cream, half the parmesan cheese and a generous sprinkling of freshly ground black pepper. When the spaghetti is still very 'al dente' (8 minutes), drain and pour into a pan over the heat. Mix the spaghetti so that it absorbs the flavour, then remove from the flame and add the beaten eggs immediately; mix quickly and serve at once with the rest of the parmesan cheese.

