

Spaghetti Carbonara



Ingredients (serves 2):

- 1 Egg
- 3tbsp Double Cream
- 50g Parmesan/Cheddar Cheese, Grated
- 1tbsp Oil
- 100g Streaky Bacon, Cut into small strips
- 200g Spaghetti

Equipment:

- Frying Pan
- Saucepan
- Wooden Spoon
- Colander
- Measuring Jug
- Fork

Method:

1. Crack egg into measuring jug, add the cream and cheese. Season with salt and pepper. Whisk together with a fork.
2. Heat oil in frying pan, add the bacon and cook until it has turned a darker pink.
3. Boil water in saucepan (1/2 Full) and add spaghetti and cook for ten minutes stirring occasionally.
4. When cooked drain pasta through a colander. Tip back into saucepan and add the cooked bacon. Cook for 1 minute on lowest heat.
5. Add the egg mixture and stir immediately until pasta is covered. Turn off heat. Keep stirring on the heat for a further 2 minutes.