

Classic Spaghetti Carbonara



Serves: 2

Profitability:

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Ingredients:

300g fresh egg pasta

2 free range egg yolk

1 good size torpedo shallot, diced

2 cloves garlic, roughly chopped

100g smoked pancetta, diced

Knob of butter

100g Pecorino Romano, grated

Pinch flat or curly parsley, chopped

Pinch cracked black pepper

Pinch salt

1 tbsp extra virgin olive oil

Steps:

Bring a large pan with water to the boil. Add oil and salt to season and strengthen the pasta.

Cook it for 2 minutes

Put the frying pan on the heat. Add a splash of oil, pancetta in for a couple of minutes, then shallots and garlic for another couple of minutes, then add a knob of butter and leave it aside

In a separate bowl whisk your egg yolks, add pecorino, black pepper and parsley

Once the pasta is cooked, drain it (leaving a touch of pasta water), then add it to your pan with pancetta, shallots and garlic

Gently toss it in the pan all together, then pour it in the bowl with egg mixture. Hot pasta and pancetta will cook the egg and pecorino mixture and will make a beautiful sauce. If its too thick, add a little pasta water