



JERNEJ KITCHEN

CREAMY SPAGHETTI CARBONARA

Spaghetti Carbonara is not just incredibly easy to make but super quick too. Creamy, incredibly tasty and made with few ingredients.

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	15	MINUTES

CREAMY SPAGHETTI CARBONARA

50 g pancetta (1.8 oz)

1 tbsp olive oil

1 tsp freshly ground black pepper

140 g dried spaghetti (regular or gluten free) (5 oz)

1 tsp salt

2 eggs, free range

20 g parmesan cheese, shredded (0.9 oz / 1/4 cup)

TOOLS AND EQUIPEMENT

frying pan

pot

bowl

2x serving bowls

PANCETTA

Cut the pancetta on small cubes. Set a frying pan over high heat. Add the olive oil, pancetta, and black pepper. Fry for a minute or until the pancetta is nicely golden brown. Remove from the heat.

COOK THE SPAGHETTI

Cook the spaghetti in a pot of boiling salted water until cooked al dente. Drain the spaghetti, reserving 100 ml (3.4 oz) of the cooking water.

TIP

You can also use whole wheat, wheat, spelt or any other spaghetti you like.

PASTA CARBONARA

Crack the eggs into a bowl and whisk with a fork. Pour half of the reserved water (50g) into the pan with pancetta. It's important that the pan is set over the minimum heat possible. Add the shredded parmesan cheese and stir to combine. Add the al dente cooked spaghetti, add the rest of the reserved water (50g) and the eggs. Cook for about 2 - 3 minutes over minimum heat, stirring constantly. Be careful not to get scrambled eggs, this step needs all your attention. Remove from the heat when the sauce is silky and delicious.

SERVE

Divide the pasta between two plates, serve with some extra shredded parmesan cheese. Enjoy.