

Spaghetti Carbonara (serves 4)

Ingredients

100g pancetta or bacon, finely chopped
50g cheddar cheese, grated
50g parmesan, grated
3 eggs
350g spaghetti
2 plump garlic cloves, peeled
50g butter
Freshly ground black pepper

Equipment

White tray
Chopping board
Scissors
Metal Plate
Large plastic bowl
Fork
Large saucepan
Vegetable knife
Grater
Frying pan
Wooden spatula
Tongs
Tablespoon

Method

1. Boil the kettle. Prepare bacon and cheese
2. Beat the eggs in a large plastic bowl, season with a little freshly ground black pepper
3. Add boiling water to large saucepan, add the spaghetti and when the water comes back to the boil, cook at a constant simmer, covered, for 10 minutes or until al dente (just cooked).
4. Squash the garlic with the blade of a knife, just to bruise it. While the spaghetti is cooking, fry the pancetta with the garlic. Drop the butter into a large wide frying pan or wok and, as soon as the butter has melted, tip in the pancetta and garlic. Leave these to cook on a medium heat for about 5 minutes, stirring often, until the pancetta is golden and crisp. The garlic has now imparted its flavour, so take it out and discard.
5. Keep the heat under the pancetta on low. When the pasta is ready lift it from the water with tongs and put it in the frying pan with the pancetta. Don't worry if a little water drops in the pan as well (you want this to happen) and don't throw the rest of the pasta water away yet.
6. Mix most of the cheese in with the eggs, keeping a small handful back for sprinkling over later. Take the pan of spaghetti and pancetta off the heat. Now quickly pour in the eggs and cheese and, using the tongs lift up the spaghetti so it mixes easily with the egg mixture, which thickens but doesn't scramble, and everything is coated. Add extra pasta cooking water to keep it saucy (several tablespoons should do it). You don't want it wet, just moist.
7. Serve immediately with a little sprinkling of the remaining cheese and a grating of black pepper.