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Egg and Bacon Pasta Serves 4

Carbonara

Ingredients

320 pms Pasta

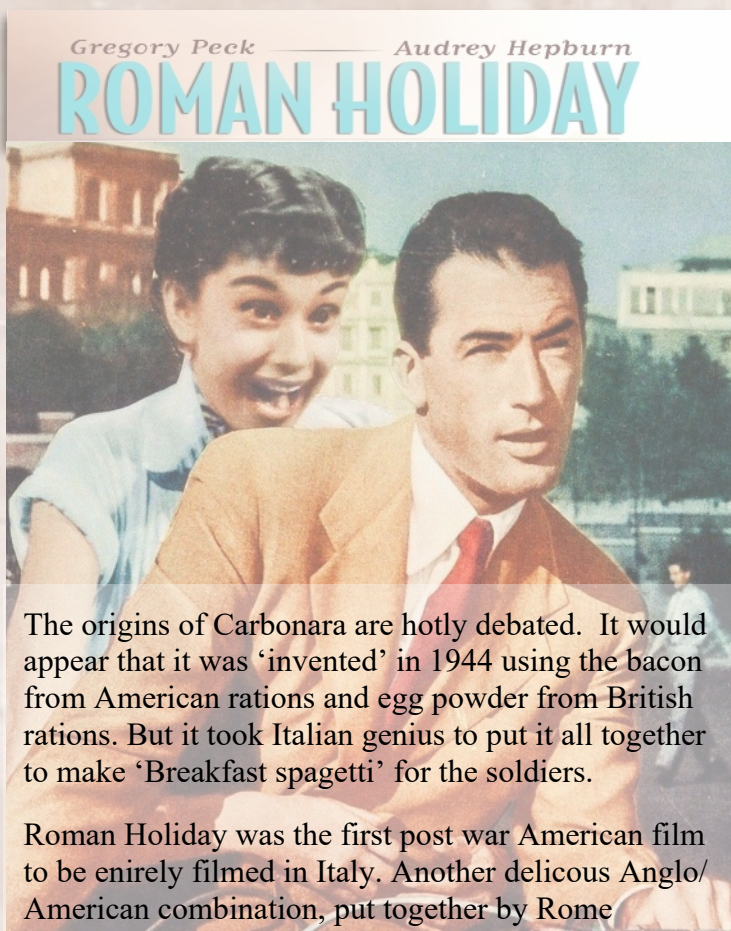
50 gms Pecorino

2 egg yolks

150 gms Guanciale

Pepper

Truffle (optional but highly recommended)



The origins of Carbonara are hotly debated. It would appear that it was 'invented' in 1944 using the bacon from American rations and egg powder from British rations. But it took Italian genius to put it all together to make 'Breakfast spaghetti' for the soldiers.

Roman Holiday was the first post war American film to be entirely filmed in Italy. Another delicious Anglo/American combination, put together by Rome

Method

Cut the guanciale into strips and fry until crispy 15 mins. Boil the pasta according to packet.

Meanwhile combine egg yolks, most of the cheese and pepper. Hand whisk until creamy. Turn off heat under Guanciale, drain the pasta and add to guanciale pan, mix. Add a spoonful of pasta water to egg mixture to loosen. Add the egg cream and mix quickly.

Divide into bowls and top with remaining cheese. Ideally grate on a little truffle. Serve

