

Spaghetti Carbonara with Pancetta

Serves 4 | Easy

Ingredients

- 400g **Barilla Pasta Spaghetti**
- 1 tablespoon **Cecilia Olive Oil**
- 200g sliced **Montecatini Pancetta or Guanciale**
Pancetta cut into 1cm-wide strips
- 2 garlic cloves, finely chopped
- Half an onion finely diced
- 3 eggs, plus 1 extra yolk
- 2/3 cup (50g) freshly grated **Agriform Parmesan**, plus extra to serve
- chopped Italian parsley for garnish



Procedure

- 01** Cook pasta in a large pot of boiling salted water according to the packet instructions.
- 02** Meanwhile, heat oil in a frypan over medium heat. Cook onions and garlic for 3 minutes without colour. Add pancetta, stirring for 2-3 minutes until beginning to crisp. Set pan aside.
- 03** Place eggs, yolk and parmesan in a bowl. Season, then mix gently with a fork. Drain pasta, then return to pot.
- 04** Quickly add egg and pancetta mixtures. Toss to combine - the heat from the pasta will cook the egg slightly and form a creamy sauce.
- 05** Serve immediately with extra parmesan and parsley.