

SPAGHETTI ALLA CARBONARA

1/3 lb (150 g) pancetta or 6 slices thick
bacon, julienned
1 clove garlic, crushed
4 egg yolks

1/2 cup (125 mL) whipping cream
1/4 tsp (1 mL) freshly ground pepper
16 oz (500 g) spaghetti
1/2 cup (125 mL) freshly grated Parmesan cheese

Cook pancetta in a frypan over medium heat until golden brown; drain off excess fat. Add garlic and saute for 1 minute. Remove frypan from heat and set aside. Whisk together egg yolks, cream and pepper until blended; set aside. Cook spaghetti in a large pot according to package directions. Drain spaghetti, leaving it slightly wet, and immediately return to pot. Immediately pour egg yolk mixture over spaghetti and toss until spaghetti is evenly coated and egg yolk mixture is thickened. It should not appear watery or scrambled. Add pancetta mixture and Parmesan cheese; toss to combine. Serve immediately. Serves 4.

Cook's Note: *It is critical that the egg yolk mixture be added immediately to the hot cooked spaghetti as the heat from the spaghetti will cook the egg yolks.*