Matthew Yeates' Recipe

Pasta Carbonara

Ingredients
- ½ lb pasta (Spaghetti)
- 4 ounces of bacon
- 2 large eggs
- Parmesan cheese
- Black pepper
- 2 cloves garlic
- Salt

Directions
- Make sure to have your water salted and boiling. The water should be as salty as sea water
- Salt and boil a large pot of water (larger than you think because you want the pasta to separate as it boils so it doesn’t stick)
- Dice up bacon and fry that in a dry pan
- Start to cook the pasta (should be about done by the time everything else is finished)
- Whisk together egg, cheese, and pepper
- Add a crushed clove of garlic (with peel still on) to the bacon
- 2 minutes before the pasta is done, add some pasta water to the egg mixture (tempering the eggs)
- Take the bacon pan off the heat and add the cooked pasta to the bacon (reserve some pasta water). Toss so the noodles are coated in the bacon fat
- Add a few tablespoons of pasta water into the bacon pan
- Mix in the egg mixture with the pasta to create a “sauce”
- Serve (with optional shards/grating of parmesan cheese or parsley)
- Makes 2 decent servings