

Pasta Carbonara

A beloved favorite with smoked bacon and cream.

Ingredients (4 servings)

500 Grams of Spaghetti

160 Grams of Bacon, cut into small pieces.

1 Onion, chopped

4 Eggs

3 Deciliters of Cream

4 Deciliters of Parmesan Cheese, grated

0.5 Teaspoon of Salt

2 Milliliters of Black Pepper, cracked

3 Milliliters of Parsley



Instructions

1. Cook spaghetti according to the instructions on the package.
2. Cut the bacon into small pieces. Chop the onion finely. Fry in a frying pan.
3. Whisk together eggs, cream, parmesan cheese, salt, black pepper, and parsley in a bowl.
4. Pour off the water from the pasta and pour it back into the saucepan. Stir in the egg mixture, and the fried bacon and onion.
5. Serve on a soup-plate with an extra egg yolk and additional black pepper to your liking. Enjoy with a glass of red wine.

