

SPAGHETTI CARBONARA STYLE

GRAN RESERVA CHARDONNAY

 4 servings  20 min  difficulty: easy

INGREDIENTS

- 1 package spaghetti, dry pasta (400 g / 14 oz) · Parmesan cheese for grating
- 2 cups chopped bacon (400 g / 14 oz)
- 4 egg yolks
- $\frac{3}{4}$ cup milk cream

PREPARATION

1. Boil water in a pot, add a pinch of salt. Once it is boiling add the spaghetti and cook for 8 minutes or until al dente, remove from pot and set aside.
2. Simultaneously cut bacon into cubes and brown in frying pan, no oil is needed. Fry bacon until it has rendered its fat and turns crispy. Remove from pan and drain fat.
3. In a bowl, add cream, egg yolk and stir with hand whisk until mixture is homogeneous. Add bacon and then the freshly cooked pasta, stir all the ingredients and assemble in a plate for pasta, add Parmesan cheese to taste, salt and pepper if necessary.
4. Tip: It is important to cook the pasta at the same time as the bacon, so that when all ingredients are mixed, the pasta still remains very warm.

