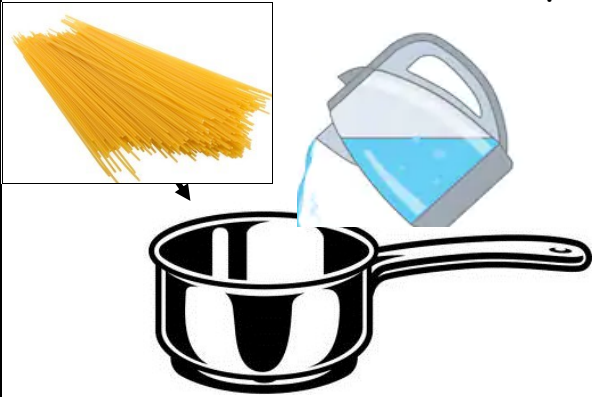


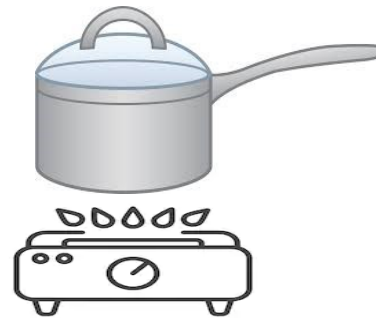


# Spaghetti Carbonara

1. Add spaghetti and boiling water to the pan.



2. Bring to boil, then simmer.

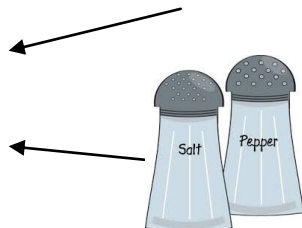
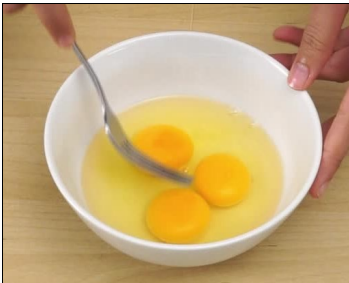


3. Cook bacon/ pancetta until brown.

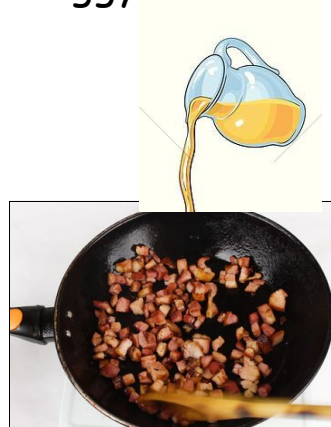


Crush garlic and add. Cook for 1 minute.

4. Beat eggs and yolks with 3/4 of cheese. Season.



5. Drain/add spaghetti to pan-cetta. Pour egg mixture over.



6. Sprinkle remaining cheese and parsley over.



