

BUCATINI / SPAGHETTI ALLA CARBONARA

2 tbsp olive oil
4 tbsp butter
12 oz bacon diced
2 tbsp chopped parsley
10 egg yolks
6 tbsp light cream
1 cup parmesan cheese, plus extra for table.
2 lbs bucatini or spaghetti

1. Heat oil and butter in a pan add bacon and parsley and sauté over medium heat to brown bacon.
2. In a bowl beat together egg yolks, cream and cheese.
3. Cook pasta by instructions on package till al dente.
4. Drain pasta well and return to pot in which it was cooked, but remove pot from fire. Working very quickly, pour the bacon mixture then the egg mixture over the pasta. Toss quickly. Egg will cook in heat from pasta and pot. Sprinkle lightly with pepper and serve. Pass extra cheese on table.