

## 5 Ingredient Carbonara

Serves 4 Cook: 10 Minutes Prep: 15 Minutes

### Ingredients

500 Grams Spaghetti

125 Grams Parmesan Pasta

4 Eggs

175 Grams of Bacon, Sliced into small pieces

150 ml Double Cream

### Directions

1. In a saucepan of boiling water cook the spaghetti for 10 minutes until tender.
2. Whilst the spaghetti is cooking, put the bacon in a frying pan and gently cook for 7 minutes until the fat runs. Cook for a further 2-3 minutes until the bacon is crisp.
3. Break the eggs in a bowl and add the bacon and parmesan and whisk until combined. Season with salt and pepper.
4. Drain the spaghetti and return to the pan, add the egg mixture, and stir quickly until the eggs begin to set.
5. Finally, stir in the cream and heat gently and serve immediately!