

Spaghetti alla Carbonara

Ingredients

5 egg yolks

1 tbsp. sour cream (optional)

olive oil

250 g. spaghetti

Parmesan cheese, grated

6 - 8 bacon strips

salt and pepper

Instructions

1. Set some salted water to boil. When boiling, add the spaghetti and cook al dente.
2. Cut the bacon strips and fry them on a frying pan over medium heat.
3. While the spaghetti and the bacon are cooking, prepare the sauce. Beat egg yolks in a bowl and add a spoonful of sour cream. Add salt and pepper to taste. Shred the Parmesan, at a volume equal to half the egg mix, and add it to the sauce.
4. Drain the spaghetti, add some olive oil to the frying pan with the bacon, and add the spaghetti to the frying pan. Sauté for about 3 minutes over medium-low heat.
5. Remove frying pan from heat, add the egg and cheese sauce to the pan, and mix thoroughly.