



Spaghetti Carbonara

NIBBLEDISH CONTRIBUTOR

Ingredients

- 400g spaghetti - 150g bacon - 40g parmiggiano - 40g pecorino - 1 clove of garlic - 4 eggs - olive oil extra vergine - some white wine - salt and pepper

Instructions

If you are German, you might remember an old song from the 80ies: "Carbonara" by Spliff Radio Show. I always think of that song when I cook this recipe, which my kids really like: Stir 2 eggs and 2 egg yolks with the pecorino, salt and pepper. Fry the colve of garlic in the oil, with the sliced bacon. Take the garlic out when it starts getting brown - it will only get bitter then. Add some white wine and let it cook for a while. Cook the spaghetti al dente, and mingle with the eggs and the bacon. Serve in warm plates and put parmesan on top.