Homemade Carbonara

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2 (Or 4 for Starters)

Pasta
Flour 2 Cups *and extra for powdering
(Usually Strong Flour but I mix Strong and Weak)
Water 100-150ml (Or 2 Eggs)
Pinch of Salt

Sauce
2 Egg Yolks
100ml Cream
30-50g Parmesan Cheese, grated
Salt & Pepper

Instructions

I have always been warned how difficult it is to make fresh pasta, but once you try it, you will find that it is not so difficult after all, and better deal is, you will find that it is addictive to make and taste.

I don't have the KitchenAid mixer yet, but you really don't need electric mixer. But you will find a pasta maker or roller to be very helpful. Worth investing in a good one, too.

On a working surface or in a bowl if you are hygiene conscious like me, place flour and pour in water or yolks. Slowly combine the mixture, and knead it very well. Always add liquid slowly so you don't end up with sticky mixture.

Wrap it with Clingfilm and set it aside for about 30 minutes if you have time.

Take the pasta maker, making sure it is securely mounted, and set the thickness to the biggest, and start rolling the dough. I find it easier to separate the dough into few pieces and work individually. Make sure to powder with some extra flour to avoid the sheet sticking with each other.

Roll the dough out, at least twice per thickness setting, going down one by one, till you get the thickness you want. Flour it up and set aside.

While the water is boiling, combine all the ingredients for sauce and set aside. Some people like to add lemon juice, but I prefer not to. If you love bacon, you can chop them into bite size pieces and fry them till crunchy.

Pasta should be cooked in 2 minutes.
Drain the pasta water, saving some in case you want to lubricate your pasta more in the end.

Put back the pasta into the pot the pasta was cooked and add the sauce mixture on top and mix. The temperature is perfect to warm the sauce without cooking the yolks. Mix well, adding pasta water if you need to. Add the bacon at this point if you have them.

Snip some celery or basil and serve immediately!