

Spaghetti alla Carbonara

Ingredients:

1 lb Peperonata Pasta fresh Spaghetti

½ lb Pancetta or Bacon

4 eggs

¼ cup Heavy cream

Salt & Pepper

Preparation:

1- Boil the pasta in water slightly salted for 6 minutes, always counting from the second reboil.

2- Cut the pancetta in thin stripes, in a hot saucepan cook till crisp and light brown.

3- Whip the eggs, heavy cream, salt & pepper.

4- Add the pasta previously cooked and drained to the pancetta and finally the egg mixture.

Turn off the heat and stir with a wooden spoon until eggs are cooked.

5- Serve and ENJOY !