



# Spaghetti Carbonara

*This classic spaghetti carbonara is silky, creamy and delicious. It's a quick and easy dinner – you'll want to go back for more than one helping.*

**SERVES 4 -6**

## INGREDIENTS

300 g spaghetti, linguini, tagliatelle or other thin pasta  
250 g streaky or back bacon, cut into thick strips, widthwise  
45 ml (3 tbsp) olive oil  
3 eggs, well beaten  
80 ml (1/3 cup) grated pecorino, parmesan or white cheddar cheese  
lemon juice, salt and pepper to taste  
handful fresh Italian parsley, basil or origanum  
extra pecorino, parmesan or white cheddar cheese for garnish

**TIP:** *If you don't have a Pasta Maker, use an AMC 24 cm Gourmet High or Super High to make sure that there is enough space for the water and pasta. Drain the pasta with a colander.*

## METHOD

1. Bring an AMC 24 cm Gigant with Pasta Maker with enough water and some salt added, to the boil.
2. Add pasta once the water is rapidly boiling. Boil for about 10-15 minutes or until cooked. ('al dente') according to the instructions on the packaging.
3. Meanwhile, heat an AMC 30 cm Gourmet Fry Pan over a medium temperature until the Visiotherm® reaches the first red area. Fry the bacon until golden and cooked. Cover with a lid and turn the heat off.
4. Drain pasta with the Pasta Maker but keep a few tablespoons of the water from the unit. Spoon cooked pasta into the Fry Pan with the bacon and stir in the oil. Heat over a low temperature.
5. Add the retained pasta water to the beaten eggs, add the cheese, mix through and pour over the warm pasta in the unit.
6. Toss well to coat the pasta with the sauce and to allow the egg to cook and bind the pasta slightly.
7. Season with lemon juice, salt and pepper. Garnish with herbs and extra cheese, and serve immediately.