

PASTA CARBONARA

Pasta:

375 ml flour

3 eggs

3 ml salt

1. Sift together the flour and salt. Crack and beat eggs slightly.
2. On a clean counter or board, make a well in the flour. Pour the beaten eggs into the center.
3. Using a fork, gradually draw in the flour to the eggs until you have made a ball of dough.
4. Knead the dough, working in flour so that it is not sticky, but not crumbly either. With a rolling pin, roll the pasta on floured counter in a long strip.
5. Roll the pasta through the pasta machine on the highest setting.
6. Click down the setting and reroll the pasta, folding (into a long strip) if necessary before rolling it through. Repeat steps 5 & 6 about 6 more times. Keep the dough dusted with flour.
7. Roll the dough to the second to thinnest setting. Cut into 30 cm long strips. Cut into spaghetti with roller.

Carbonara:

15 ml olive oil

30 ml milk

45 ml butter

15 ml thyme

80 ml diced unsmoked bacon

Salt and pepper

3 eggs

80 ml parmesan

1. Heat oil and butter in a large pan until it begins to froth.
2. Add diced bacon to the pan & cook for 5 minutes or until well browned.
3. Mix milk and eggs in a small bowl. Stir in the thyme and season to taste with salt and pepper.
4. Cook the pasta in a large pot of boiling, oiled water for 90 seconds.

5. In a separate large fry pan, add the cooked, drained pasta with the eggs and milk. Cook over a high heat for about 30 seconds until the eggs just begin to cook and set.
6. Stir in half the grated parmesan cheese.
7. Transfer the pasta to a serving dish, pour sauce on top, toss to mix well.
8. Sprinkle parmesan on top, serve immediately.