

Spaghetti Carbonara

Ingredients for Spaghetti:

100g '00 Pasta Flour' or Strong Plain Flour
1 Egg
Pinch Salt



Ingredients for Carbonara:

25g Parmesan, Finely Grated (optional)
10g Butter
6 Rashers of Bacon, Chopped
2 Garlic Cloves, Finely Chopped / Crushed
2 Basil Leaves: Optional to Garnish
1 Egg
1 Onion, Finely Chopped
1 Small Pot (150ml) Single Cream
Ground Black Pepper: School to Provide
Any additional meat and vegetables: e.g. mushrooms, chicken



Please bring a container
to take your spaghetti
carbonara home in.

Method:

1. Weigh and measure out all the ingredients accurately.
2. To make the pasta: place the flour and salt onto the worktop in a heap.
3. Crack the egg into a small bowl and beat with a fork until it is mixed well.
4. Make a well in the centre of the flour and pour in the beaten egg and any additional ingredients to add colour.
5. Bring the mixture together using your fingertips until a soft dough is formed. Add a little more flour if it is too sticky or a little more egg if too dry.
6. Knead well until the dough is no longer sticky / dry, it needs to be elastic.
7. Wrap the dough in cling-film and leave in the fridge for 20 minutes to rest. This will allow the gluten to develop and the water from the eggs to be absorbed by the flour. The longer you leave the dough, the more manageable it will become.
8. Meanwhile to make the carbonara, cut the onion and any other vegetables into small even size pieces. Place straight into the frying pan / saucepan but do not turn on.
9. Peel and crush the garlic, place this into the frying pan / saucepan.
10. Using scissors, cut bacon into small even size and add straight to the frying pan / saucepan. Any additional raw meat should be cut on a red chopping board.
11. Crack the egg into a measuring jug, beat with a fork and add cream, most of the Parmesan and plenty of ground black pepper. Set aside.
12. Remove the pasta dough from the fridge. Divide the dough in half and keep the half you are not using wrapped in cling-film.
13. Use a pasta machine to roll the dough into thin sheets and then use the spaghetti adaptor to make into spaghetti strands. Leave to dry on the work surface.
14. Half fill a saucepan with water and a pinch of salt, place on the back of the hob and bring to the boil. Do not add the spaghetti until this is boiling.
15. Place butter in the frying pan / saucepan and cook the onion, garlic and bacon for 5 to 7 minutes until golden.
16. When the saucepan of water is boiling, add the fresh spaghetti and cook for approximately 4 minutes until al dente (tender). Once cooked, use a colander to drain the water, return the spaghetti to the empty saucepan, and place on a pan stand.
17. Add the cooked meat and vegetables and the egg mixture which is in the jug to the saucepan of drained spaghetti.
18. Stir together for approximately 1 minute until the spaghetti is evenly coated.
19. Serve and scatter the rest of the Parmesan over the top and add a grinding of black pepper. Add basil leaves to garnish.