

# Cooking School

*with the London Chef*

## Spaghetti Carbonara

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking.

Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for for the best outcome.

### Ingredients

Handful dry spaghetti  
1 cup smoked bacon or guanciale  
2 cloves garlic  
1 egg  
1 whole nutmeg  
Grana padano or parmegiano for garnish

*\*GF friendly, sub gluten free pasta*

*\*DF friendly, omit cheese*

*\*Vegetarian friendly omit bacon*

### Cooking Equipment

Large pot boiling water  
Large frying pan  
Knife  
Cutting board  
Grater  
Wooden spoon  
Colander  
Olive oil  
Salt