

# LEEK & BACON CARBONARA



Moderate



30 minutes



Main



04 Servings

## INGREDIENTS

120g pancetta or smoked bacon  
1 knob salted butter  
400g leeks, washed, halved  
lengthways and thinly sliced  
400g spaghetti  
6 egg yolks  
150g parmesan  
2 tsp ground black pepper



## COOKING STEPS

Cook the pancetta in a cold non-stick frying pan over a medium-high heat for 5-10 minutes or until the fat has rendered and the pancetta is crisp. Scoop out onto a plate using a slotted spoon.

Add the butter and leeks to the pan with a pinch of salt, then reduce the heat to medium-low and cook gently for 15-20 minutes or until the leeks are very tender. Stir the pancetta back into the pan. Meanwhile, cook the spaghetti in a large pan of lightly salted boiling water following pack instructions.

Whisk together the egg yolks, parmesan and black pepper. When the pasta is nearly done, spoon 2 tbsp of the pasta cooking water into the egg mixture and whisk again.

Use a pair of tongs to transfer the spaghetti straight from the water to the leek pan, then reduce the heat to very low. Immediately scrape in the egg mixture and use the tongs to gently toss everything together. Add another splash of the pasta cooking water, if needed to loosen. Continue to toss for 3-4 minutes – the sauce should thicken and cling to the spaghetti, which means the egg yolks are cooked. Divide the carbonara between two bowls and serve.