

## Spaghetti alla Carbonara

500 g packet of spaghetti  
275 g of pancetta  
2 teaspoons olive oil  
60 ml white wine or vermouth  
4 eggs  
50 g freshly grated parmesan  
Freshly grated black pepper to taste  
60 ml double cream  
Freshly grated nutmeg to taste

Put a large pan of salted water on to boil for the pasta. Cut the pancetta into 1 x 1.5-cm cubes. (If the pancetta has its rind on, cut it off – use a bigger piece of pancetta as the amount specified here is for the prepared cubes. You can put the rinds into a separate pan and render it down.)

In a large pan, cook the pancetta cubes in oil until crispy but not crunchy. Chuck over them the white wine or vermouth and let it bubble away until you have a small amount of salty, winey syrup left. Remove the pan from the heat and set aside.

In a bowl, beat together the eggs, parmesan, cream and some pepper. Cook the pasta as per the instructions on the packet. Reserve about ½ cup of pasta water. Turn out the pasta into a large serving bowl and tumble in the cooked pancetta cubes. Stir well to coat the pasta, adding a bit of the reserved pasta water, if necessary, to lubricate the mixture. While everything is still hot, toss in the egg mixture and stir together. The heat from the pasta and pancetta will cook the eggs, but you must keep tossing it or the eggs could start to scramble. Grind some more pepper over the whole thing, as well as some nutmeg.

Serves 2-4 (depending on how hungry you are)

[From *Feast*, by Nigella Lawson]