

Prego

SPAGHETTI CARBONARA

Bacon, Egg Yolk, Cream, Parmesan
(Serves 2) EASY ★☆☆☆ TIME: 30mins



INGREDIENTS

Homemade Spaghetti	400gm
Water	4 Liter
Bacon	125gm
Cream	250ml
Parmesan Cheese	100gm
Egg Yolk	4 pcs
Olive Oil	
Salt, to taste	

METHOD

1. Boil water with salt for cooking pasta.
2. Heat up bacon in a pan at medium high heat till crispy. Set aside for later use.
3. In a mixing bowl, combine cream, egg yolks, parmesan cheese and set aside.
4. Blanch pasta in salted water till desired texture and transfer to pan with bacon. On medium heat, keep tossing pasta and fold in egg mixture until it starts to thicken.
5. Transfer to a plate and garnish with additional bacon chips, egg yolk or parmesan cheese to your liking. Serve immediately.


*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

