

Spaghetti carbonara with garlic bread

Ingredients

For the garlic bread

250g/9oz white bread flour, plus extra for dusting
1 tsp salt
7g fast action dried yeast
2 garlic cloves, chopped
4 tbsp olive oil
2 tbsp chopped parsley

For the spaghetti carbonara

125g/4½oz pancetta, julienned
5 free-range egg yolks
350g/12oz dried spaghetti
150g/5½oz Parmesan, grated
freshly ground black pepper

Method

1. For the bread, put the flour, salt and yeast in a large bowl and mix. Gradually add enough water to form a dough. Knead for at least 5 minutes then cover and set aside in a warm place to prove for at least an hour, until doubled in size.
2. Preheat the oven for 230C/210C Fan/Gas 8. Dust a bakign tray with flour.
3. Knock the air out of the dough and roll out on a floured surface to a large circle. Place on the prepared tray, sprinkle with the garlic and drizzle with the olive oil. Bake for 8–12 minutes until cooked through. Once the garlic bread is out of the oven sprinkle with the chopped parsley.
4. For the carbonara, heat a frying pan, add the pancetta and cook until golden-brown and crispy. Drain on kitchen paper.
5. Cook the spaghetti according to the packet instructions.
6. Put the egg yolks in a large bowl and whisk. Remove the pasta using tongs and add to the yolks. Add a little of the pasta water to make a sauce.
7. Add the pancetta and almost all of the Parmesan. Season with black pepper and toss together.
8. To serve, put the spaghetti in a large warm serving bowl and top with the remaining Parmesan and a twist of black pepper. Serve the warm garlic bread alongside.

Preparation time

1-2 hours

Cooking time

10 to 30 mins

Serves

Serves 4

Carbonara is a great way to feed four people quickly. If you have a little time to prepare ahead, then go for the homemade garlic bread too, served warm, straight from the oven!

By Donal Skehan
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