

Carbonara with Home Made Pasta



To make the carbonara, heat the olive oil in a large frying pan and cook the bacon until golden. Turn off the heat. Mix the eggs and cheese in a bowl



Drain the fresh pasta and add to the pan with the egg and cheese mixture and toss together well. The heat from the spaghetti will be sufficient to partly cook the egg, but still leave it moist and creamy



To make the pasta, put the flour in a bowl and mix with the whole eggs to form a dough



Tip out the dough onto a lightly floured work surface and form into a ball. Knead it briskly for 1 minute. (It should be quite stiff and hard to work with.) Wrap in cling film and leave to rest in a cool place for 30 minutes.



Dust the surface, the pasta and the rolling pin with flour to prevent it sticking. Flatten the dough with the palm of your hand, then roll the pasta out using a heavy wooden rolling pin. Put through a pasta machine in two halves, covering the remaining half in cling film to stop it drying out.



When the dough is thin enough to see fingers through it, cut into long 2–3mm wide strips.



Separate into individual pieces and toss with dried semolina or a little more flour to prevent the pasta sticking to itself.



Cook in boiling salted water for 3–5 minutes, depending on the thickness of the pasta.

Ingredients

For the pasta

300g '00' flour, plus extra for dusting

3 free-range eggs

For the salad

2 tomatoes sliced

Rocket leaves

1 ball mozzarella, sliced

3 tbsp extra virgin olive oil

1 tbsp red wine vinegar

salt and freshly ground black pepper

For the carbonara

100g bacon diced

2 tbsp olive oil

2 free-range eggs, plus 1 free-range egg yolk, beaten

150g Parmesan, grated

150g pecorino, grated

