

„Spaghetti“ pasta carbonara (For 4 Persons)

Meat 100 g speck or raw ham

Another 320 g pasta (Spaghetti)
1 tablespoon butter
200 ml cream
3 egg-yolk
2 tablespoon grated Parmesan

Condiments black pepper
salt



- Cook the Spaghetti or pasta in salted water.
- In the meantime slice the raw ham into strips and fry in butter.
- Mix the cream with the egg yolks, Parmesan, salt and pepper.
- Put the Spaghetti out from the water and give them into the pot to the raw ham.
- Give the cream-egg mixture under the pasta and mix them.
- Seasoning and serve.

Recommendation

- As a side dish they serve a salad of the season.