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Angela Hartnett's spaghetti carbonara recipe

Everyone has their own take on this classic dish – the key is to use the best-quality parmesan and bacon you can afford



Angela Hartnett

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Angela Hartnett's spaghetti carbonara. Photograph: Graeme Robertson for the Guardian

This is a classic dish and everyone has their own version of it. Mine is adapted from my friend Lisa's recipe – she makes the best carbonara I've ever had. The most important thing you can do to elevate the recipe is get the best possible bacon and cheese.

(serves 2)

250g dried spaghetti
3 tbsp olive oil
200g streaky bacon, in horizontal strips
1 small leek, washed and finely chopped
1 clove garlic, crushed
Pinch of dried chilli
100ml double cream
2 medium eggs
Sea salt and pepper
Handful of parmesan shavings
1 tbsp flat-leaf parsley, chopped

Add the spaghetti to a large pan of salted boiling water, stir after a minute, then cook as instructed on the packet.

Gently heat the oil in another large pan, add the bacon and cook it until it starts to colour. Add the leek and garlic and saute for about 5 minutes, without colour. Sprinkle in the dried chilli, remove the pan from the heat and leave to one side.

Beat the cream and eggs together with a fork.

When the pasta is ready, toss in a colander to remove excess water.

Put the bacon and vegetables back on a gentle heat, then add the pasta, eggs and cream. Remove from the stove and allow the residual heat to cook the eggs.

Season with salt and pepper and finish with the parsley and parmesan.

Angela Hartnett is chef patron at Murano restaurant and consults at the Whitechapel Gallery and Dining Room, London. [Twitter.com/angelahartnett](https://twitter.com/angelahartnett)

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