# Spaghetti Carbonara

DIALED

basis spaghetti = 227 g

| | Ingredient | Grams | Baker's | Total | Method |
|---|---|---|---|---|---|
| **1** | spaghetti | 227 | 100.0% | 43.4% | Boil pasta in large pot with water seasoned at the level of around 1.8% |
| **2** | olive oil<br>bacon, cut into lardons | 22.5<br>114 | 9.9%<br>50.0% | 4.3%<br>21.7% | Cook bacon in olive oil over medium heat until crispy and the fat has rendered. Do not remove the fat. Turn off heat |
| **3** | pasta cooking water<br>parmigiano, grated<br>eggs, lightly beaten | 30.0<br>30.0<br>100 | 13.2%<br>13.2%<br>44.1% | 5.7%<br>5.7%<br>19.1% | Add all ingredients to the bacon. Stir to let the egg congele but not scramble. |
| **4** | pepper | *to taste* | | | Season to taste. |
| | **Total** | **523** | 230.4% | 100.0% | |