

Spaghetti Carbonara

(Creamy Pancetta and Parmesan Sauce, Italian Parsley)

Allergens – Gluten, Dairy, Pork, Garlic

Ingredients

20 grams butter	140 ml heavy cream
60 grams pancetta, julienne	parmesan cheese, shaved
2 cloves garlic, crushed	salt, to taste
400 grams spaghetti, al dente cooked and drained	1/8 teaspoon white pepper

Method

1. Melt the butter in a sauté pan. Add the pancetta and cook until crisp.
2. Add the garlic. Sauté but do not brown.
3. Add the heavy cream and bring to a simmer. Add the parmesan.
4. Season to taste with salt and white pepper.
5. Add the spaghetti. Toss and heat completely.
6. Cover generously with parmesan shavings and freshly chopped parsley.
7. Apply freshly ground black pepper.

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