



CHEF, RECIPE

# Gordon Ramsay's Spaghetti Carbonara: A Gourmet Meal in Minutes

superman · 30 August 2024

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Known for his culinary prowess, Gordon Ramsay delivers a classic Italian dish with his signature touch. This Gordon Ramsay's Spaghetti Carbonara recipe combines creamy textures with smoky bacon, perfectly balanced flavors, and a quick cooking time, making it a standout choice for any meal. Let's dive into this deliciously simple recipe.

## Gordon Ramsay's Spaghetti Carbonara

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### Equipment

1. **Large saucepan** - For boiling the pasta.
2. **Non-Stick Pan** - For cooking the bacon.
3. **Colander** - To drain the pasta.
4. **Mixing Bowl** - To combine the egg yolks, creme fraiche, and cheese.
5. **Knife** - For chopping bacon, garlic, and mushrooms (if using).

6. **Cutting Board** - For preparing ingredients.
7. **Measuring Cups/Spoons** - For measuring ingredients.
8. **Wooden Spoon or Tongs** - For stirring the pasta and bacon.
9. **Grater** - For grating cheese.
10. **Timer** - To keep track of cooking times.

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## Ingredients

1. **Spaghetti** - 200g (for 2 servings)
2. **Smoked Streaky Bacon** - 150g, cut into large chunks
3. **Creme Fraiche** - 2 tablespoons
4. **Egg Yolks** - 2
5. **Grana Padano or Parmesan Cheese** - 50g, grated
6. **Garlic** - 1-2 cloves, sliced thinly
7. **Fresh Frozen Garden Peas** - 100g (optional)
8. **Chili Flakes** - A pinch (for added heat, optional)
9. **Olive Oil** - 1 tablespoon
10. **Salt** - To season the pasta water and sauce
11. **Black Pepper** - To taste
12. **Milk** - 1-2 tablespoons (optional, for adjusting sauce consistency)
13. **Fresh Parsley** - A small handful, chopped (for garnish, optional)

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## Instructions

### 1. Prepare the pasta

- Heat a big saucepan of salted water to a boil. Cook the spaghetti according to package directions until al dente, about 7-9 minutes.
- After cooking, reserve some pasta water and strain the pasta.

### 2. To cook the bacon

- Prepare a nonstick pan with olive oil over medium heat.
- Add the smoked streaky bacon, chopped into large chunks. Cook until crisp.

### 3. Add Vegetables

- Optional: Thinly slice garlic. You can also add some sliced mushrooms for added taste, however classic Carbonara does not have them.
- A pinch of chili flakes will give some spice.

### 4. Prepare the Sauce

- Combine egg yolks, creme fraiche, and grated Grana Padano or Parmesan cheese.
- If the mixture appears too thick, add a small amount of milk, but avoid making it too runny.

### 5. Combine Ingredients

- When bacon is crispy, add cooked pasta to the pan. Throw everything together.
- Reduce the heat, then add the egg and cheese combination, whisking quickly to make a creamy sauce without scrambling the eggs.
- Add a little of the remaining pasta water if necessary to achieve the desired consistency.

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## 6. Finish and Serve

- Add some fresh frozen garden peas.
- Season with salt, black pepper, and extra chili flakes, if preferred.
- Optional garnishes include freshly grated Parmesan cheese and minced parsley.

## 7. Finishing Touch

- Serve immediately while hot. Enjoy your tasty Spaghetti Carbonara!

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Gordon Ramsay's Spaghetti Carbonara exemplifies his skill in transforming everyday ingredients into a gourmet experience. With its rich, creamy sauce and savory bacon, this dish is a testament to Ramsay's ability to create comfort food with elegance. Try this recipe today and savor a restaurant-quality meal right at home. Enjoy!