

FOR ONE PERSON:

in a blender container: use 2 eggs, a spoon of olive oil, a bit of salt and a teaspoon of black pepper. whip it with the blender until it becomes foamy.

in a frying pan: add a bit of olive oil covering the whole bottom of the frying pan, put inside some cut onion (not too much, it serves to give taste to the oil). when the onion is frying add some bacon cubes. these don't have to become dark, be carefull about the colour, they must remain vivid (not raw neither hard).

in a pot: fill it with water, when the water is boiling put inside a teaspoon of salt and spaghetti (i usually use rigatoni cause the eggs and the bacon get inside the noodles and is good) and be carefull about the cooking time (use italian pasta, i've tried in england and germany other kinds of pasta and our is better, is born for the taste).

when the pasta is cooked: drain the water, put the pasta back in the pot, add the cooked bacon and the foamy eggs, switch on the fire with low power, mix everything with a cooking spoon for ten seconds (you don't have to cook it too much, eggs could aggregate and it's no good, eggs must remain a cream).

have a nice dinner

*if you don't eat bacon the onion in the frying pan is useless