



Sansho peppercorn Carbonara

Serving: 1

Ingredients

- **90g spaghetti**
- **60g bacon**
- **7g FNC's salted sansho peppercorn**
- **1 egg**
- **1 cloves of garlic**
- **20g grated parmesan**
- **15ml olive oil**
- **50ml Milk**
- **Salt – for boiling spaghetti**



Directions

Step 1 – Chop sansho peppercorns and garlics into tiny pieces.

Step 2 – Beat the eggs and mix with grated parmesan in a bowl.

Step 3 – Cook the spaghetti in a pan of boiling salted water according to the packet instruction.

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Step 4 – Meanwhile, slice the bacon and place in a non-stick frying pan together with olive oil on a medium heat.



Step 5 – Add the chopped sansho peppercorns and garlics when bacon is golden and crispy, then stir for a couple of minutes until you feel the aroma of the garlic.



Step 6 – Pour milk into the pan.



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Step 7 – Use tongs to transfer your spaghetti into the pan and toss with the bacon.



Step 8 – Turn off the heat and pour Parmesan eggs into the pan, and keep everything moving, otherwise the eggs will scramble.



Step 9 – Equally mixed and then plate up the pasta.



Enjoy the meal!