



Japanese Carbonara

INGREDIENTS:

- 2 tbsp olive oil
- 250g Swordfish bacon, diced
- 2 tsp Shiro (white) miso
- 300g dried spaghetti or bucatini
- 3 eggs, lightly beaten
- 100g parmesan, finely grated, plus extra to serve
- Shredded nori and spring onion, to serve

METHOD:

1. Heat oil in a wide frying pan over medium-high heat and cook swordfish bacon until golden and crisp (3 minutes). Set Swordfish bacon aside (leaving fat in the pan). Add miso and stir (2 minutes).
2. Meanwhile, cook pasta in a saucepan of boiling salted water until al dente (5-6 minutes, reserving pasta water).
3. Whisk eggs and parmesan in a bowl to combine. Remove spaghetti using tongs, add to hot pan and toss over medium heat, gradually adding egg mixture and a few tablespoons of pasta water, tossing to combine and coat pasta with sauce.
4. To serve, top pasta with parmesan, nori, and onion.