



Pheasant Carbonara - Serves 4

Ingredients

1 x pack spaghetti
1 x tbsp olive oil
1 x garlic clove, halved
100g x pack bacon lardons
2 x pheasant breast, cut into strips
2 x eggs
100g x Grana Padano, finely grated, plus extra to serve
1 x tbsp butter

Method

- Cook the spaghetti following pack instructions
- Meanwhile, heat the oil in a frying pan and fry the garlic and bacon lardons until crisp
- Add the pheasant strips and fry briefly until it is just cooked through, pheasant is slightly pink compared to chicken
- Fish out the garlic clove and discard it
- Beat the eggs with the grana padano and some black pepper
- Add a couple of tablespoons of pasta water to the bacon pan along with the butter, then drain the pasta and add it to the pan
- Pour in the egg mixture, take the pan off the heat and toss together so the egg cooks in the heat of the pasta
- Divide between four warm bowls and top with more cheese, if you like