

The end result



P H E A S A N T C A R B O N A R A

Ingredients (serves 4):

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



Instructions:

1. Cook spaghetti following pack instructions.
2. Meanwhile, heat the oil in a frying pan, fry the garlic & lardons until crisp.
3. Add pheasant strips & fry briefly until just cooked through, pheasant is slightly pink compared to chicken.
4. Spoon out the garlic clove & discard it.
5. Beat the eggs with the grana padano & some black pepper.
6. Add a few tablespoons of pasta water to the bacon pan along with the butter, then drain the pasta & add it to the pan.
7. Pour in the egg mixture, take the pan off the heat & toss together so the egg cooks in the heat of the pasta.
8. Split between 4 warm bowls & top with more cheese.

See this recipe and others like it at www.eatwild.co

