

## EGGY CACIO E PEPE

This oh-so-simple spaghetti supper for one is classic comfort food with a twist. Each strand of spaghetti is coated in a peppery, cheesy emulsion, brought together by a golden egg yolk, while crispy sage leaves add a satisfying crunch. Delizioso!

Prep time 5 minutes | Cook time 12 minutes | Serves 1

## Ingredients

100q spaghetti

Olive oil

5 to 6 sage leaves

1 Clarence Court egg yolk

40g Parmesan, plus extra to serve

1tsp freshly ground black pepper

In a pan of salted boiling water, cook your pasta according to the pack instructions. While the pasta is cooking, heat 1 to 2 tbsp of olive oil in a frying pan and fry the sage leaves until crispy for around 1 to 2 minutes on each side. Remove to a plate lined with paper.

In a bowl, place the egg yolk, Parmesan and black ground pepper in a bowl and mix. Once the pasta is ready, using a pair of tongs remove the pasta directly into the bowl (any water will help emulsify the sauce.) Mix until combined and add an extra splash of pasta water if it is looking dry. Season to your liking.

Serve up the pasta on the plate and sprinkle over the crispy sage leaves, top with extra Parmesan and black pepper.







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