

Ingredients:

1 pound	spaghetti
2	large egg yolks
1/2 cup	heavy cream
2 tablespoon	extra-virgin olive oil
*6 ounces	thickly sliced bacon (cut into 1/4-inch dice)
2	garlic cloves, chopped
1 cup	freshly grated Parmesan cheese
	Freshly ground pepper

Directions:

In a large pot of boiling salted water, cook the angel hair until just al dente (4 to 6 min). Drain, reserving 1/2 cup of the pasta cooking water.

Meanwhile, in a bowl, whisk the egg yolks and cream, then blend in grated parmesan.

In a large, deep skillet, heat the Olive Oil. Add the bacon and cook over moderately high heat, stirring, until crisp, approximately 5 minutes. Add the garlic and cook until golden, 1 minute.

Add the angel hair pasta to the skillet. Cook over low heat tossing, until coated with oil & bacon mixture. Slowly add the reserved pasta cooking water and beaten egg/cream/cheese mixture. Toss until coated with a creamy sauce, about 1 minute. Season with pepper. Transfer to bowls and sprinkle with fresh chopped basil.
Serves 4-6

*You may substitute with Pancetta