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# Carbonara



## Ingredients

1 tsp. olive oil  
2 cloves garlic chopped  
0.5lb. bacon or beef bacon sliced into strips width ways  
1lb. pasta of your choice  
3 eggs  
8fl oz. cream  
2oz. grated parmesan cheese  
3tsp. chopped parsley  
2oz. grated parmesan cheese to serve

### Servings

4

### Person

### Preparation Time

15

min

## Preparation

- 1 Cook the pasta according to the instructions on the box at the same time as you begin cooking the sauce
- 2 Sauté the bacon in the olive oil until it begins to crisp, add the garlic and sauté for a further 20seconds. Remove from heat and put to one side
- 3 Once the pasta is cooked drain it and return it to the pan
- 4 In a bowl mix the eggs, cream and ½ cup parmesan until incorporated
- 5 Add the cream mixture and the bacon to the pasta and combine it with the parsley
- 6 Serve immediately with extra grated parmesan sprinkled on top.

## Cooks Note

Preparation time: 15 minutes; Cooking time: 30 – 40 minutes; Serves 4