



Posted on 17 September 2012

by Nela Lukic

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
