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by The Hedonista

Dairy-Free Carbonara



Ingredients

500g Pasta (I used gluten free macaroni)
400g bacon, trimmed and chopped (I used a smoked pork fillet)
3 egg yolks*
1 whole egg
1/4 cup olive oil
2 cloves of garlic, crushed
salt and paprika to taste
chopped chives or parsley for garnish

Preparation

- 1 Put the pasta on to boil.
- 2 In a blender (or use a small jar and a stick blender), place a pinch of salt, the egg yolks and olive oil.
- 3 Whip up until nice and creamy, then add the final egg and whip once more.
- 4 Fry off the bacon and garlic in a dash of oil in a large pan, adding paprika last of all.
- 5 When pasta is cooked, drain and add to the bacon pan, and stir well.
- 6 While still hot, but off the stovetop, add the egg mix, drizzling and stirring quickly so it doesn't scramble.
- 7 Season and garnish.

Cooks Note

Did you know that traditional carbonara recipes often don't contain cream? It's amazing, isn't it, that you can get a creamy sauce without using cream. Think about mayonnaise. It also doesn't contain cream (if you make it yourself - who knows what they put in the jar). Egg yolks are amazing little things - they have so many properties, and when you whip them up with olive oil, they go all creamy.

Unfortunately, carbonara has always contained cheese. So to make up for lack of the flavour this adds, I've added a little extra salt, a touch of paprika and some crushed garlic.

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