



Carbonara

Italian pasta dish that is served with a sauce (Carbonara sauce) made with cream, eggs, Parmesan cheese, small pieces of bacon and vegetables

Recipes

- 250g pasta
- 3/4cup crispy bacon bits
- 6 clovesgarlic, minced
- 1cupCold Water
- 1 packet All Purpose Cream, 125ml, chilled
- 4 tbsp melting cheese, grated
- 1 tsp salt
- 1/8 teaspoon freshly ground pepper

Steps:

1. Boil pasta according to package direction. (10 minutes)
2. Cook bacon in a pan to render fat. Strain bacon bits and set aside. (5 minutes)
3. Sauté garlic in the same pan. Pour water and All Purpose Cream. Stir in cheese and simmer. Season withsaltand pepper. (10 minutes)
4. Strain spaghetti and toss in the sauce. Transfer on a serving plate and top with bacon bits. Serve immediately. (5 minutes)