Carbonara

A quick and simple Italian staple inspired by James May's 'Oh Cook!'

<u>Ingredients</u>

- 1/4lb pancetta
- 3 cloves garlíc
- 1lb of chopped mushrooms
- 1 whole egg plus 1 egg yolk
- 3/4 cup parmesan cheese
- 2 cups penne (or other pasta)

<u>Dírections</u>

- 1. Mix eggs & cheese and set aside
- 2. Boil pasta for 10 mins
- 3. Fry off pancetta & garlic on medium heat until browned then drain excess grease
- 4. Add mushrooms and fry until soft
- 5. Drain cooked pasta and add to mix
- 6. Add egg & cheese mix, begin stirring immediately
- 7. Kill the heat but continue stirring mix for 2-3 mins

