

Carbonara

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

Ingredients

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

Directions

1. Mix eggs, cheese, & cream and set aside
2. Boil pasta for 10 mins
3. Fry off pancetta & garlic on medium heat until browned then rest on paper towel
4. Add mushrooms to pan, season with black pepper, and fry until soft
5. Drain cooked pasta and add to mix



Carbonara (cont.)

6. Add egg mix & fresh basil then begin stirring immediately
7. Kill the heat but continue stirring mix for 2-3 mins

