PORK

STREAKY BACON CARBONARA PASTA

Prep: 10 Mins
Total: 30 Mins
Serves: 4 ppl

shop@aloesmeats.co.za I 073 616 5315

ALOES MEATS

Ingredients

1 tbsp olive oil
500g Aloes Meats Streaky bacon, diced
1-2 garlic cloves, minced
250g mushrooms finely sliced
3 whole egg yolks
1 cup grated parmesan cheese
500g tagliatelle pasta
Salt and black pepper

Method

1. Sauté bacon, mushrooms and garlic. Remove from and set aside.
2. In a small bowl, beat the eggs and mix in about half of the cheese
3. Cook pasta to pack instructions, remove once cooked and transfer to a bowl. Make sure that the next steps are followed quickly as it's the heat of the pasta that will heat the eggs sufficiently to create a creamy sauce.
4. Toss pasta with cooked bacon mix.
5. Reserve some of the pasta water.
6. Add the beaten egg mixture, if you need to adjust the thickness of the sauce then use the left over pasta water to do so.
7. Add salt to taste.
8. Allow to sit for 5 mins and then serve in bowls.