

5-INGREDIENT CARBONARA PASTA

Serves 4

INGREDIENTS

300g Fatti's & Moni's Bellissimo Tagliatelle Pasta Ribbons
1 pack (250g) diced bacon
2 cloves garlic, crushed
2 whole eggs and 3 egg yolks
¾ cup finely grated firm cheese, plus extra for garnish
Salt and ground black pepper, to season *optional

Serving suggestion:

Chopped fresh parsley

METHOD

1. Bring a medium pot of salted water to the boil. Cook the Fatti's & Moni's Bellissimo Tagliatelle Pasta Ribbons until al dente, about 8-10 minutes.
2. Preheat an oiled pan over a medium-high heat. Fry the bacon until slightly crispy, stirring often, about 4-5 minutes. Add the garlic and allow to fry for a further 30 seconds.
3. In a small bowl, whisk the eggs, yolks and add in the grated cheese. Mix well. **Chef's Tip: Freeze the remaining egg whites in separate compartments in an ice tray to make meringue. Thaw overnight when needed.*
4. Drain the pasta, reserving about 3-4 tablespoons of the pasta water.
5. Remove the pan of bacon from the heat and add the warm pasta, pasta water and egg-mixture, stirring quickly to ensure the egg doesn't curdle. **Chef's note: The warm pasta will cook the egg.*
6. Season to taste with salt and ground black pepper. Serve with chopped parsley and extra grated firm cheese and ENJOY!