

# Tagliatelle Carbonara

## Ingredients

- To make 4 servings, you will need:
- 1 teaspoon of olive oil
- 150g (5oz) streaky bacon
- 2 cloves of garlic, peeled
- 1.5 tablespoons of olive oil
- 50g (2oz) Parmesan cheese
- 3 medium eggs
- 2 tablespoons of fresh parsley, chopped
- 3 tablespoons of single cream a pinch of ground black pepper
- 350g (12oz) dried tagliatelle



## Method

1. Half-fill a saucepan with water, then boil the water. Turn off the heat, then put the pan to one side until step 6. Add a teaspoon of olive oil too.
2. Cut and rind off the bacon with clean kitchen scissors. Then, cut the bacon into strips and put them into a saucepan.
3. Add the garlic and 1.5 tablespoons of oil. Heat the pan on a medium heat for 3-4 minutes, until the bacon is crispy.
4. Turn off the heat. Lift out the bacon with a spoon and put it onto a paper towel. Then, throw away the garlic.
5. Grate the cheese finely. Break the eggs into a bowl, then add half of the cheese, the parsley, cream and black pepper.
6. Mix everything with a fork. Boil the water in a pan again, then cook the tagliatelle for as long as it says on the packet.
7. Watch the pasta as it cooks. If it starts to boil too strongly, turn down the heat a little, but keep the water bubbling.
8. When it is cooked, turn off the heat. Drain the pasta through a colander, then tip it back into the pan and add the bacon.
9. Stir in the egg mixture until there is no liquid egg left. Serve the pasta and the sprinkle the rest of the cheese over it. The hot pasta cooks the egg.

Liam Cronin – Aged 15