



Recipes created for the Afternoon Show on BBC Radio Oxford 95.2FM

## Pasta alla Carbonara

### Ingredients

125g dried pasta per person – use penne or any shapes you like (can use fresh pasta, note the cooking time is less for fresh)  
200g bacon, streaky or back (diced)  
200g chestnut mushrooms - chopped  
1 clove garlic crushed  
1 egg yolk (optional)  
100ml double cream  
30g (2oz) parmesan cheese  
1 tablespoon parsley (chopped, optional)  
salt and pepper to taste



### Method

1. Put water with a little olive oil in a pan and bring to the boil, add the pasta and cook for 10 minutes until al dente (soft but firm)
2. Dice the bacon, onion and mushrooms, crush the garlic.
3. Fry the onion in a little oil until soft, add the bacon and fry until just crispy.
4. Add the garlic and saute until fragrant and remove from heat the heat.
4. Mix the egg yolk, double cream and parmesan in a bowl.
5. Drain the cooked pasta reserving some of the water.
6. Add the pasta to the bowl and mix. Season to taste.
7. Then add the bacon, mushroom and onions to the bowl and mix.
7. If the sauce is too thick add a bit of the reserved pasta water to thin.
9. Put the mixture in a saucepan and keep on a low heat for a few minutes then serve on hot plates.
10. Garnish with the parsley and add more parmesan if required

### Other Information

Serves 4  
Preparation time – 30 minutes  
Cooking time – 20 minutes