

Halle Recipes

Bacon Carbonara

by Cristeen Halle

SERVES

4

Ingredients

- 1 package pasta
- 12 ounces bacon
- 1 small onion, chopped
- 6 cloves garlic, minced or finely chopped
- 1-1/2 cups half and half (or cream)
- 1 tsp crushed red pepper flakes
- 1/2 cup shredded fresh Parmesan cheese
- 2 eggs
- 1/2 teaspoon cornstarch (flour) mixed with 2 teaspoons of water

Method

1. Fry the bacon strips until crispy. Drain off excess fat, keeping about 1 teaspoons worth in the pan.
2. Add the onion and garlic and fry until onion is transparent (about 1 minute). Reduce heat to low heat, and add the half and half (or cream). Bring the sauce to a gentle simmer; season with a little garlic salt and pepper.
3. Add in the parmesan cheese, and allow the sauce to simmer until the parmesan cheese has melted slightly. (If the sauce is too runny for your liking, add the cornstarch/water mixture into the center of the pan and mix through fast to combine into the sauce. It will begin to thicken immediately).

4. Add 2 eggs, heat mixture, but careful not to boil with eggs - they will scramble.
 5. Add cooked pasta to sauce. Turn on medium heat and stir pasta/sauce mixture so the eggs cook, but don't scramble.
 6. Add extra parmesan cheese and parsley after to serve.
-