



UCCOOK

Mushroom & Bacon Carbonara

with lemon, grated Italian-style hard cheese & fresh parsley

In this stovetop-only recipe, learn how to make your own delicious carbonara sauce from scratch. This creamy homemade sauce will coat al dente pasta, salty bacon strips, & golden mushrooms. Finished with fresh parsley & zesty lemon juice. A new family favourite!

Hands-on Time: 30 minutes

Overall Time: 40 minutes

Serves: 3 People

Chef: Morgan Otten

 Fan Faves

 Simonsig | Gewürztraminer

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Ingredients & Prep

375g	Fresh Tagliatelle Pasta
12 strips	Streaky Pork Bacon
190g	Button Mushrooms <i>roughly sliced</i>
150g	Butter
150ml	Grated Italian-style Hard Cheese
12g	Fresh Parsley
1	Lemon <i>zested & cut into wedges</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Egg/s
Paper Towel

1. PASTA, PRONTO! Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 2-3 minutes. Drain, reserving a cup of pasta water, and toss through a drizzle of olive oil.

2. BRING HOME THE BACON Place a pan over medium-high heat with a drizzle of oil. When hot, add the bacon strips and fry until golden, 1-2 minutes per side. Remove from the pan, drain on paper towel, and roughly chop.

3. MMMUSHROOMS Return the pan to medium-high heat with a drizzle of oil. When hot, fry the sliced mushrooms until golden, 6-7 minutes (shifting occasionally). Remove from the pan and season.

4. EGG-CELLENT SAUCE Heat the butter in the microwave or in a pot over the stove until completely melted. Set aside. In a heat-proof bowl, add 3 egg yolks. Whisking the yolk constantly, drizzle in the melted butter very slowly. Once fully incorporated, add $\frac{1}{3}$ of the grated cheese. Mix until combined. Add the cooked pasta, the chopped bacon, and the fried mushrooms. Toss until coated in the sauce. Loosen with the reserved pasta water, if necessary.

5. IT'S THAT TIME! Dish up the carbonara pasta. Sprinkle over the remaining cheese and the lemon zest (to taste). Garnish with the chopped parsley and squeeze over some lemon juice. Give a final crack of black pepper. Amazing work, Chef!

Nutritional Information

Per 100g

Energy	1273kJ
Energy	304kcal
Protein	10.9g
Carbs	21g
of which sugars	1g
Fibre	1.6g
Fat	20.2g
of which saturated	9.9g
Sodium	289mg

Allergens

Egg, Gluten, Dairy, Wheat

Cook
within 3
Days