



UCOOK

Bacon & Charred Tomato Carbonara

with fresh tagliatelle pasta & hazelnuts

Learn how to make carbonara pasta - the way Italians have for centuries! You may be surprised to see a beautifully silky sauce created from fresh egg yolk & melted butter, which will coat al dente strands of tagliatelle. Dotted with salty bacon, topped with balsamic tomatoes, toasted hazelnuts & peppery fresh basil.

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 2 People

Chef: Megan Bure

Adventurous Foodie

Waterford Estate | Waterford Chardonnay

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

250g	Fresh Tagliatelle Pasta
20g	Hazelnuts <i>roughly chop</i>
8 strips	Streaky Pork Bacon
160g	Baby Tomatoes <i>rinse</i>
10ml	Balsamic Reduction
100g	Butter
100ml	Grated Italian-style Hard Cheese
20ml	Lemon Juice
5g	Fresh Basil <i>rinse, pick & tear</i>

From Your Kitchen

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

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

2. CHOP-CHOP Place the chopped hazelnuts in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. BETTER WITH BACON Return the pan to medium-high heat. When hot, fry the bacon strips until browned and crispy, 1-2 minutes per side. Remove from the pan, reserving the bacon fat behind in the pan, drain on paper towel and roughly chop.

4. BALSAMIC BABY TOMATOES Return the pan with the bacon fat to medium heat. When hot, char the rinsed baby tomatoes until blistered, 3-4 minutes. In the final minute, baste with the balsamic reduction and seasoning. Remove from the pan and set aside.

5. AUTHENTIC CARBONARA 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 2 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, and the chopped bacon. Toss until coated in the sauce. Loosen with the reserved pasta water, if necessary.

6. ITALY ON A PLATE Dish up the carbonara pasta and top with the balsamic charred tomatoes. Sprinkle over the remaining cheese. Garnish with the toasted nuts, the torn basil and drizzle with lemon juice (to taste). Give a final crack of black pepper. Amazing work, Chef!



Chef's Tip

Air fryer method: Air fry the bacon at 200°C until crispy, 4-5 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	1403kj
Energy	336kcal
Protein	12.7g
Carbs	19g
of which sugars	2g
Fibre	1.3g
Fat	24.9g
of which saturated	10.7g
Sodium	449mg

Allergens

Cow's Milk, Egg, Gluten, Wheat,
Sulphites, Tree Nuts

Eat
Within
4 Days