

The Best Fettuccine Carbonara

- 150g fettuccine
 - 1 tbs olive oil
 - 2 rashers of bacon
 - 1 garlic cloves, finely chopped
 - 2 eggs,
 - 60 ml thickened cream
 - 50g freshly grated parmesan, plus extra to serve
 - 2 tbs chopped flat-leaf parsley leaves
1. Cook pasta in a large pan of boiling salted water according to the packet instructions.
 2. Meanwhile, heat oil in a frypan over medium heat. Cook bacon, stirring, for 2-3 minutes until beginning to crisp.
 3. Add garlic for 30 seconds, then set pan aside.
 4. Place eggs, cream and parmesan in a bowl.
 5. Season with salt and pepper, then mix gently with a fork.
 6. Drain pasta, then return to pan. Quickly add egg and bacon mixtures and parsley.
 7. Toss to combine - the heat from the pasta will cook the egg slightly and form a creamy sauce.
 8. Serve immediately with extra parmesan.

