



Carbonara Sauce

INGREDIENTS

- 2 eggs
- 60ml cream
- 30g parmesan
- 60g pancetta
- 60g leek (thinly sliced)
- 5g garlic
- 5g cracked pepper
- 60ml vegetable stock
- Parsley for serving (optional)
- Salt to taste
- 220g cooked fresh pasta



Serves: 2



Prep Time: 10 min



Cooking Time: 15 min

METHOD

1. Wash and slice the leek. Cut the pancetta into lardons. Mince the garlic. Beat the eggs with the cream and pepper. Grate half the parmesan and finely chop the parsley.
2. Sweat out the pancetta in a pan on a medium-high heat until well rendered.
3. Add the leek, season with salt, and cook until the leek starts to become translucent.
4. Add the garlic and cook until fragrant.
5. Add the stock to the pan, the cooked pasta (ensure pasta is still hot) and egg cream mixture. Continuously stir everything in the pan (if you miss a spot, it will scramble) until the sauce thickens evenly and is bound together. Take off the heat
6. Add grated parmesan and chopped parsley. Mix through and serve.
7. Finish with more grated parmesan.



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