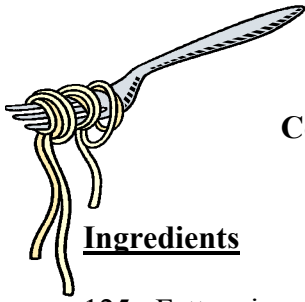


FETTUCCINE CARBONARA



Do in Pairs

Cooking Utensils: 1 Large Saucepan, 1 Medium Saucepan

Preparation Time: 15 Minutes

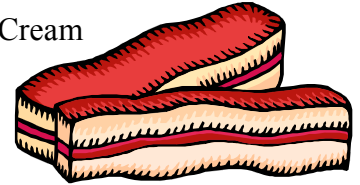
Cooking Time: 20–25 mins.

Ingredients

125g Fettuccine
½C Bacon Pieces
1T Chopped Chives

25g Parmesan Cheese
1 Egg
1 pinch Paprika

1 C Cream

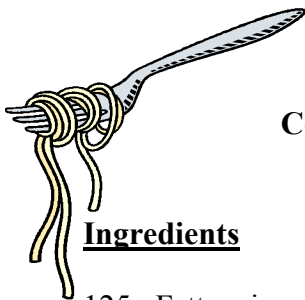


Method

- Place fettuccine into medium saucepan of boiling water for 10 minutes until *al dente*. Drain
- In a large saucepan, gently cook the bacon
- Remove from stove and add the cream and chives.
- In a small bowl, mix the egg, cheese and the paprika.
- Place the egg mix with the bacon mix and add the fettuccine, then return to the stove to heat through before serving. Do not overheat.

❖ Sprinkle with extra parmesan and chives to garnish

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