

Tagliatelle Carbonara

My favourite recipe for over 20 years



SERVINGS: 4 COOKING TIME: 30 MIN

INGREDIENTS

- 2 onions (3 if they are small)
- 1 tbsp olive oil
- 1 pack of bacon or even better lardons (~340g)
- 1 packet of pasta (~500g)
- *Tagliatelle is recommended by the laws of pasta in Italy and fresh if possible
- 1 pot of creme fraiche or half & half (~500ml)
- A small glass of white wine (& an extra one for the chef)
- 2 tbsp unsalted butter
- 1 tsp garlic (lazy, fresh or powder I'm not fussy)
- 1/2 tsp paprika
- Splash of Worcester sauce
- A handful of chopped parsley
- Vegetable stock for the pasta
- Sea salt & pepper to taste

NOTES

My best pairing recommendations would be a very chilled, crisp white wine for drinks, Italian olives to start and a lemon or raspberry sorbet for dessert.

I would also recommend adding homemade garlic bread as a side dish

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DIRECTIONS

1. Dice the onions and garlic and cut the bacon into lardons if you got rashers.
2. Add the olive oil, half of the butter and garlic to a large frying pan and wait for them to combine. Add your onions, stir until evenly coated and pop the lid on for 4/5 minutes on medium heat.
3. In the meantime, prep your stock for the pasta in a saucepan. You do not need to add any salt as the bacon and sprinkle in the sauce will be plenty! If you are cooking with dried tagliatelle, add it right away and cook as per usual. If you are using fresh then leave the stock on a low heat simmer and wait until you are at the point of adding the cream to start the pasta.
4. Back to the main event, remove the lid, stir and add a touch of white wine and check to see if the onions have started to turn soft and translucent. Once they become tender, add the lardons.
5. We want the bacon to crisp up so resist the urge to keep stirring unless you see the onions burning, in which case give it one turn. Add the salt, pepper, Worcester sauce and paprika.
6. Combine and you should start to have some colouring at the bottom of your pan. Once your bacon is crispy, add a couple of tablespoons of your pasta water and the rest of the white wine into the pan. Cover it quickly, bring down to a low heat and leave it alone for 4/5 minutes.
7. Take the lid off, add the rest of the butter and stir to get all the tasty goodness off the bottom of the pan. Taste! If you like then add the final ingredient; cream. Remember to start cooking your fresh pasta at this point.
8. Pour the entire amount rapidly in one go so the general temperature of the pan comes down and the cream doesn't turn. Keep stirring for a few minutes and switch off the heat. Add your parsley.
9. Drain your pasta and if it's big enough combine it with the sauce, if not add it to a large bowl so you can mix it up.
10. Serve immediately with unreasonable amounts of cheese on top, parmesan is the best but grated cheddar will also be accepted.

