



Creamy Pasta Carbonara

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

This carbonara recipe with cream features lots of crispy bacon tossed with hot buttered noodles whipped egg and a generous measure of Parmesan cheese to make this popular dish

Ingredients

- - ½ pound bacon
- cut into small pieces - 4 large eggs
- at room temperature - ¼ cup heavy cream
- at room temperature - 1 cup grated Parmesan cheese - 16 ounces dry fettuccine pasta - ¼ cup butter
- softened - ¼ cup chopped parsley - ground black pepper to taste

Instructions

1. Cook and stir bacon in a large skillet over medium-high heat until evenly browned and crisp
2. about 10 minutes. Drain on a paper towel-lined plate and set aside. Beat together eggs and cream in a medium bowl until just blended. Stir in Parmesan cheese and set aside. Fill a large pot with lightly salted water and bring to a rolling boil. Cook pasta in boiling water until tender yet firm to the bite
3. about 8 minutes. Drain and return pasta to the pot. Add softened butter to the pot and toss with pasta until butter is melted. Add bacon and egg-cheese mixture. Stir until the heat of pasta cooks eggs
4. then garnish with parsley and black pepper to serve.