

Pasta Carbonara

Ingredients

100g pasta shapes
pinch of salt
olive oil
1 small onion
1-2 tablespoons of cream
1-2 tablespoons crème fraîche
25g mushrooms
25g ham
1 clove garlic
parsley
salt and pepper

Equipment

dish towel/net cloth
2 pots
kettle
cutlery tray
chopping board
vegetable knife
colander
2 large plates
1 cup
garlic crusher

Method

1. Collect equipment, then fill kettle with water and bring to the boil
2. Collect ingredients- pasta, cheese + ham on a large plate
cream +crème fraich in cup
onion, garlic+ mushroom on second plate
3. Half fill a pot with hot water and add 1/2 teaspoon salt, and then bring water back to the boil. Add a drop of oil, then the pasta and boil for approximately 8 minutes until 'al dente'. Drain through a colander.
4. Chop onion finely
5. Remove skin from garlic and squeeze through the crusher
6. Grate cheese finely
7. Wash and slice mushrooms thinly
8. Chop parsley finely
9. Dice ham
10. Put 1x15ml spoon oil into the second pot and fry onion and garlic until soft, stirring all the time. Add ham and mushrooms and cook for 2 minutes more.
11. Add cream mixture and pasta to this pan, mix all together and heat through, stir in parsley and season to taste.
12. Serve on warm plates with cheese sprinkled on top.

