

TAGLIATELLE CARBONARA

75g Butter • 175g Cranstons Dry Cured Back Bacon, cut into strips •
400g Tagliatelle • 8 Egg Yolks • 6 tbsp Double Cream • 50g Parmesan, grated
• 1 tsp Pepper • ½ tsp Grated Nutmeg • 2 tsp Fresh Parsley, chopped

COOKING TIME: 15 MINS **SERVES:** 4

- Bring a large pan of salted water to the boil for the pasta.
- Melt the butter in a frying pan, add the Cranstons Dry Cured Back Bacon and cook over a medium heat for a few minutes until golden brown.
- Add the pasta to the boiling salted water, stir and return to a gentle rolling boil, then cook until 'al dente'.
- In a large bowl, mix together the egg yolks, cream, parmesan, pepper, nutmeg and parsley. Drain the pasta and remove the bacon from the heat.
- Once drained add the pasta to the bacon, mixing quickly. Add the pasta and bacon to the egg mixture and toss well. The heat from the bacon, butter and pasta will cook the egg yolks. **Do not allow eggs to curdle.** Serve immediately.

Serve with garlic bread and a glass of white wine.

NEED SOME INSPIRATION? WHY NOT TRY...

American-style Pancakes with Crispy Bacon, Stuffed Cranstons Chicken Supremes (wrapped in bacon), Gammon in Cola or Bacon-wrapped Cod.

All recipes and images courtesy of AHDB from lovepork.co.uk

CRANSTONS CURED BACON

RECIPE CARD



PTO FOR...
**GAMMON
IN CIDER**

Tagliatelle Carbonara

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