

Creamy Carbonara Tagliatelle

Creamy pasta with crispy ham

Serves: 2

Oven Temp:

Prep Time: 1 mins

Cooking Time: 6 mins

Ingredients

Qty	Ingredient
160 grams	Fresh tagliatelle
100 grams	Serrano ham
200 ml	Single cream
1 large	Egg yolk
3/4 cup	Parmesan cheese
2 tablespoons	Fresh basil
1 tablespoon	Olive oil
twist	Black pepper



Method

- | Step | Instruction |
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| 1 | Bring a large pot of salted water to boil over high heat. Add the tagliatelle and cook according to package instructions. This may be as little as 4 minutes for fresh pasta. |
| 2 | Add the serrano ham to a large frying pan with a touch of olive oil and sauté over a medium-low heat until crisp, about 2-3 minutes. Do not over cook. Transfer the serrano ham to a bowl using a slotted spoon. |
| 3 | Whisk the egg yolk into the cream and then stir in the parmesan cheese before putting the mix into the frying pan. |
| 4 | Add the black pepper to taste. You will not need to add salt as the parmesan cheese and serrano ham both have a high salt content. |
| 5 | Return the serrano ham along with the basil and then the drained tagliatelle. Coat the tagliatelle with the sauce and make sure that all the ingredients are hot. |
| 6 | Serve with a little more parmesan grated over the top and basil as garnish. |

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