



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

**PROPER
MEAT**

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PROPER MEAT**

SQUISITO FUSILLI CARBONARA



PREP
10 min



COOK
25 min



SERVES
4

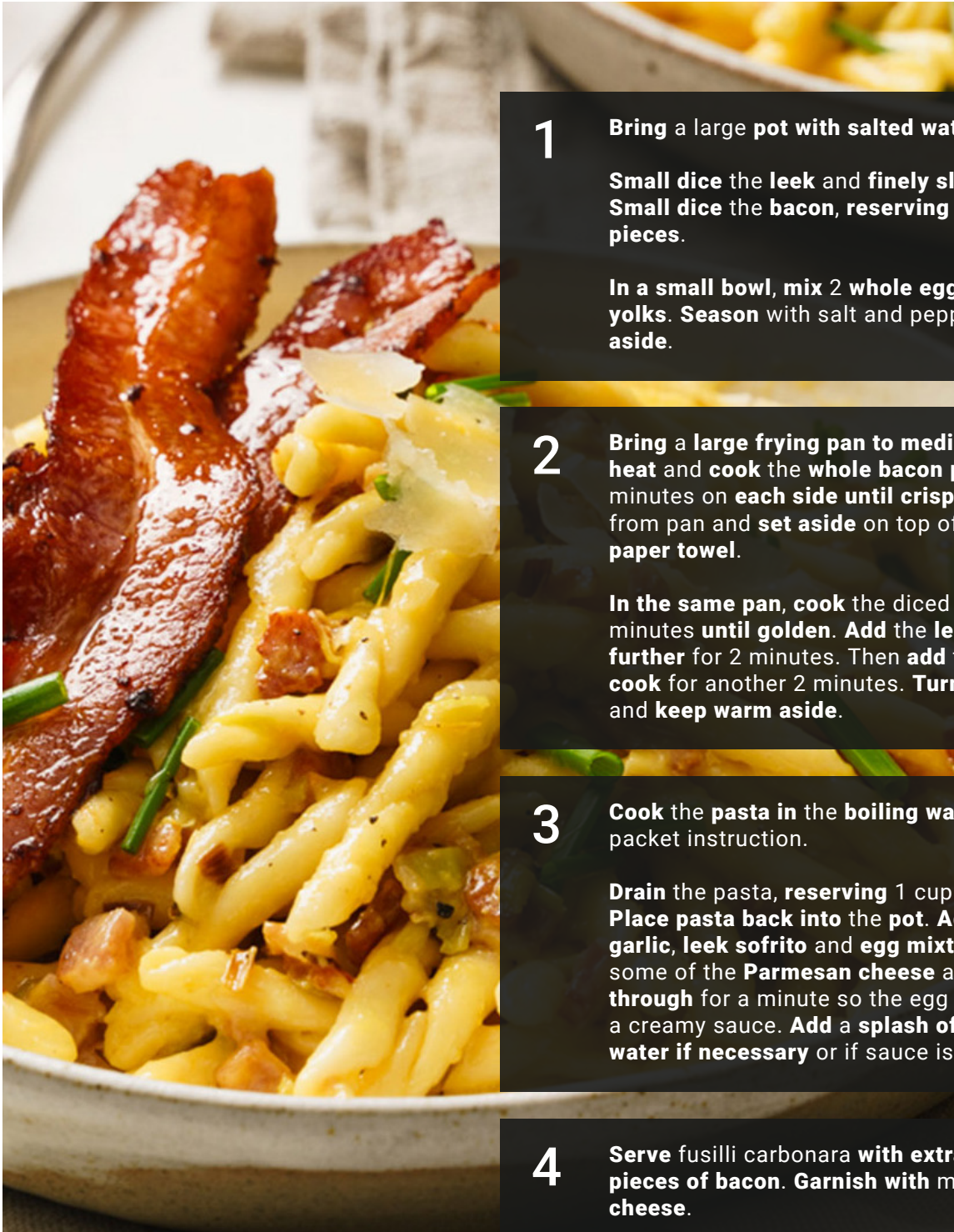
INGREDIENTS:

- > 500g Bacon
- > 1 Leek
- > 3 Garlic Cloves
- > 4 Eggs
- > 500g Fusilli Avelli
- > 150g Shaved Parmesan

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil

METHOD - GET COOKING!



1 Bring a large pot with salted water to the boil.

Small dice the leek and **finely slice** the garlic. **Small dice** the bacon, **reserving** 4 whole long pieces.

In a small bowl, mix 2 whole eggs, plus 2 egg yolks. Season with salt and pepper and **set aside.**

2 Bring a large frying pan to medium high heat and **cook** the whole bacon pieces for 2 minutes on **each side until crispy.** Remove from pan and **set aside** on top of a plate with paper towel.

In the same pan, cook the diced bacon for 5 minutes **until golden.** **Add** the leek and **cook further** for 2 minutes. Then **add** the garlic and **cook** for another 2 minutes. **Turn the heat off** and **keep warm** aside.

3 **Cook** the pasta in the boiling water as per packet instruction.

Drain the pasta, **reserving** 1 cup of the water. **Place pasta back into the pot.** **Add** the bacon, garlic, leek sofrito and egg mixture. **Sprinkle** some of the **Parmesan cheese** and **mix through** for a minute so the egg gently creates a creamy sauce. **Add a splash of the pasta water if necessary** or if sauce is too thick.

4 **Serve** fusilli carbonara **with extra crispy pieces of bacon.** **Garnish** with more **Parmesan cheese.**

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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