

# Carbonara Pasta

<http://www.wandercooks.com/the-creamiest-no-cream-carbonara-pasta/>



## Carbonara no cream 2 servings:

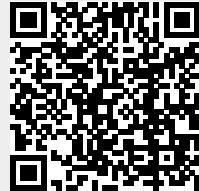
175gr pasta  
70gr diced pancetta  
2tsp olive oil  
1 garlic clove, crushed  
2 eggs  
50g parmesan, grated

Boil pasta. Meanwhile fry pancetta in oil for few mintues. Add garlic for 1 min. Turn off heat. Whisk eggs with parmesan and some seasoning (chives, basil, salt, pepper)  
Drain pasta, reserve some cooking water or move pasta straight from pot to pan with pancetta. Put

frying pan on medium heat and add a quarter cup cooking water from pasta to pan. Shake pan for 10 seconds or until most water has evaporated. Remove pan from heat and add egg/cheese mix. Stir pasta until it has smooth coating from sauce. The heat from pasta will gently cook the sauce. Add some more water if it's too thick. Top with remaining parmesan cheese.

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