



Carbonara with Harrington's Streaky Bacon, Mushroom Capsicum & Chilli

One theory is that this classic dish was invented after the liberation of Rome in 1944. Allied troops distributed military rations consisting of powdered egg and bacon, which locals used to season their pasta. Another possible clue is in the name 'alla carbonara' meaning 'coal-worker's style'. It was cooked and enjoyed by coal workers, or the abundant ground black pepper resembles coal. Ideal as a simple Sunday night dinner on the couch or a delightful dish to impress someone special. Harrington's Streaky Bacon has just the right taste and texture for a true carbonara.

Ingredients

- 300g spaghetti
- 100ml cup heavy cream
- 1 egg yolk
- 1 shallot (finely diced)
- 3 cloves garlic (finely diced)
- 1 small fresh red chilli (finely sliced)
- 50g button mushroom finely diced
- 1/3 of a red capsicum finely sliced
- 200g Harrington's Streaky Bacon cut into lardons
- 1 teaspoon extra virgin olive oil
- 50g grated Parmesan
- Kosher salt and freshly ground black pepper, to taste

Directions

1. Fill a large soup pot with cold water and add a handful or so of Kosher salt. Stir and taste; it should taste like seawater. Cover the pot and heat the water until it boils.
2. Add the shallots, garlic, thinly sliced fresh chilli, and diced bacon to a cold sauté pan and cook slowly over a low heat for 10 minutes, then add the mushrooms and continue to cook until they are soft and the bacon has a good colour and is crisp. Remove from heat.
3. Drop the spaghetti into the boiling salted water and cook according to package instructions, about 6 to 9 minutes or until al dente, or tender but still firm to the bite.
4. While the pasta cooks, combine the eggs, cheese, cream and olive oil in a bowl and beat with a whisk until completely mixed.
5. Scoop out 1/2 cup of the pasta water and set it aside. Drain the pasta, then return it to the pot along with the bacon and other ingredients. With the pot off the heat, add the egg and cream mixture and stir briskly while the sauce thickens up. You can adjust the consistency with some of the reserved pasta water.
6. Transfer to serving bowls and garnish with the chopped parsley and freshly ground black pepper. Serve right away, with additional grated cheese if desired.