

# Carbo-loading!

Our head chef, Bram Lippens, gives us his best recipe for carbo-loading.

## Bon Appetit!

Bram Lippens. Team Chef.



### Ingredients

1 tablespoon Oil

Water to boil pasta

A big pan

200 Grams Prosciutto or Bacon

300 grams Tagliatelle or spaghetti

4 Eggs

100 grams Parmesan

A pinch of salt & pepper

A pinch of rocket

50 grams Cherry tomatoes

### How to:

Pasta Carbonara Recipe Instructions

Cook the pasta al Dente.

Fry the bacon without oil (bacon has enough natural fat) on a low to medium temperature for about 20 minutes until crispy. Do not throw away the fat, we will use this to season the pasta later on.

Beat the eggs together.

Grate the cheese (if not already done).

When the pasta is ready and drained, add all the egg so that it becomes one with the pasta. It should thicken the pasta, but not scramble. Make sure all the pasta is coated.

If the pasta is already too cold to make the egg solidify, just put it on the lowest heat possible and keep stirring.

Add the bacon when it is crispy! Also add some of the fat from the pan, this will add in some flavour! Be careful not to make it too greasy!

Add about 2/3 of the grated cheese to the pasta and stir in.

Put some rocket on a plate and place the pasta carbonara on top! And add some of the cherry tomatoes.

Top with the remaining cheese and ...

## Enjoy!



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Enterprise



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