

# Pasta Carbonara

*by Alessio (Serve 4 people)*

## Ingredients

- 400gr Pasta
- 2-3 eggs
- Mushroom (1 or 2 cans /or fresh) or “meat-free” substitute
- Grated cheese (Parmesan, grana or even sheep milk’s when you find it) 2 or 3 gloves of garlic , chopped to give more taste
- Salt and black pepper

## Method

1. As soon as water starts boiling in the pot , add both pasta and salt (not more than 2 tsp.)
2. Meanwhile , mix eggs with a very little bowl and stir till everything is yellow and leave it there , you’ll add it at the end .
3. You can now start cooking mushroom (or meat substitutes) with garlic in a pan , keep the flame quite low .
4. After a while add pasta to mushroom and garlic directly in the same pan. Now add also eggs you ,mixed previously. Mix and stir till it looks nice.
5. Serve and add again pepper and cheese if it suits you .