

Pasta Carbonara

by Alessio (Serve 4 people)

INGREDIENTS

- 400G 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

- AS SOON AN WATER STARTS BOILING IN THE POT, ADD BOTH PASTA AND SALT (NOT MORE THAN 2 TSP).
- 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.
- YOU CAN NOW START COOKING MUSHROOM (OR MEAT SUBSTITUTES) WITH GARLIC IN A PAN, KEEP THE FLAME QUITE LOW.
- 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.
- SERVE AND ADD AGAIN PEPPER AND CHEESE IF IT SUITS YOU.