

Pasta alla carbonara



Ingredients:

300g of pasta (Penne)

150g of bacon

3 eggs

1 onion

salt and pepper

50g of Pecorino cheese

50g of Parmesan cheese

In a pot, brown the finely cut onion with 1/2 tablespoon of olive oil for 4 minutes at high heat. Cover with Magic Cooker.



Add the bacon and continue cooking for another 3 minutes at high heat.



Move the pot away from the flame, wait 1 minute and raise the lid. Add the pasta and 350ml of cold water and salt. Stir everything well.



Cover with Magic Cooker and reposition on high heat for about 3 minutes until the steam comes out. After that, continue at low heat for the time indicated on the package of pasta. Stir at least twice.

In another bowl, beat the eggs with a little salt, then add the cheese and the Parmesan with some pepper. Stir everything well.



Once finished the cooking time for the pasta, turn off the heat, wait 1 minute, lift the lid and pour over the sauce, cover with the lid again and wait 2 minutes without lifting the lid.



During this time the egg also gets cooked without thickening. Serve in a plate and sprinkle a little more Parmesan and pepper depending on your taste.

Enjoy your meal with Magic Cooker!