Broccoli Cabonara

Ingredients

500 grams pasta
Broccoli, cut into small florets and stems peeled and cut into rounds
200 grams diced bacon
4 eggs
¼ cup cream
¼ cup Parmesan cheese (grated)
2 Tablespoons olive oil
Freshly ground pepper and salt

Method

Preheat oven to 100C and put an ovenproof serving bowl inside to warm.

Fill 1 large pot and 1 medium pot with lightly salted water and bring to the boil ready for the pasta and broccoli.

Once the water is boiling add the broccoli into the smaller pot. When the water returns to the boil, turn off and drain the broccoli into a colander.

Place eggs, cream and parmesan into a jug. Lightly whisk and set aside.

Heat the olive oil in a non stick frying pan over a medium heat and sauté bacon. When the bacon starts to crisp, tip in the broccoli and toss to heat through.

Add the pasta to the large pot and cook until al dente. Drain cooked pasta in a colander.

Once drained tip the pasta back into the warm pot. Add the bacon and broccoli mixture to the pasta, toss well.

Now add the cream and egg mixture into the pasta, toss to mix while over a very low heat for 1 minute until the egg is cooked.
Immediately transfer everything into the heated serving dish and season with salt and pepper.
Serve immediately.