

Blue cheese carbonara

Ingredients

For the carbonara

- 4 slices bacon, cut into thin strips
- 100ml $3\frac{1}{2}$ fl oz double cream
- 75g/ $2\frac{3}{4}$ oz blue cheese
- 100g/ $3\frac{1}{2}$ oz pasta, cooked (such as tagliatelle)

Preparation method

1. For the carbonara, fry the bacon in a saucepan for two minutes until crisp and add the cream.
2. Cook for a further two minutes.
3. Add the blue cheese to the sauce to melt, and then add the pasta and serve.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 1

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