

Mushroom & Bacon Carbonara

RECIPE BY Rose Street Pantry

SERVES: 2-3 people

INGREDIENTS

- 1 onion (any type)
- 200g bacon (Gamze)
- Cracked pepper
- Large pinch of salt (Murray River)
- 200g mushrooms (Melbourne Gourmet Mushrooms)
- 500g gnocchi (Lello)
- 60g / 3 tablespoons olive oil (Mount Zero)
- 2 eggs (Caravan)
- 20g / 1 tablespoon of butter
- 200ml cream (Schulz)
- 1 bunch of parsley
- 150g Parmesan (Regianno)

METHOD

- STEP 1** Chop onion and fry in olive oil for approx. 10 minutes with the lid on.
- STEP 2** Add butter, a pinch of salt and finely chopped parsley stems and fry for a further 5 minutes with the lid on.
- STEP 3** Chop bacon into small pieces (removing rind) and add to the onion mixture. Fry for approx. 5 minutes with the lid off.
- STEP 4** Add chopped swiss brown mushrooms and stems of oyster mushrooms. Fry for 5-10 minutes with the lid on.
- STEP 5** Add remaining oyster mushrooms and fry for 5 minutes.
- STEP 6** Whisk together eggs, cream and 100g finely grated parmesan.
- STEP 7** Add egg mixture to the pan and stir through the bacon & mushrooms on a low heat.
- STEP 8** Add gnocchi and cracked pepper to the sauce.
- STEP 9** Add remaining shiitake mushrooms and a small amount of finely chopped parsley leaves.
- STEP 10** Taste and add further salt, pepper or cheese to taste.
- STEP 11** Once the gnocchi is warmed through serve with remaining finely grated Parmesan on top.