



Ingredients

300g fettuccine,
¼ teaspoon salt,
2 tablespoons extra light olive oil,
1 small onion, finely chopped,
6 rashers short rindless bacon, cut into strips,
350g artichoke hearts, sliced,
½ cup cream,
Pinch paprika,
2 eggs,
1 egg yolk, extra,
½ cup parmesan cheese, grated,
30g butter,
2 tablespoons parsley, chopped,
Salt and pepper, to taste,



How to Cook

Boil water in a saucepan, and add fettuccine and salt. While cooking, prepare remaining ingredients.

Place eggs, egg yolk and cheese into a bowl, and mix well. Set aside.

Put extra light olive oil in a frypan, when hot add onion and bacon. Sauté until cooked. Add sliced artichoke hearts, and cook for a further minute. Add cream, and paprika, stir until mixed.

When cooked, drain fettuccine and return to pan over low heat. Add butter to avoid pasta from sticking together. Add artichoke mixture and egg mixture. Mix well. Remove from heat. Add parsley, salt and cracked pepper.

Serves 4

