

One simple step to save 5 minutes

Pasta Carbonara Recipe

Conventional Thickened Cream

1/4 onion, diced
1 garlic clove, chopped
1 slice Prosciutto, chopped
20ml olive oil
10g Western Star Butter
200ml conventional thickened cream
200g pasta, cooked
1 sprig flat leaf parsley, chopped
20g Perfect Italiano Parmesan Shaved
.....
Saute onion, garlic and prosciutto
in olive oil & butter, **5 mins**
Add cream and reduce gently, **6 mins**
Add pasta & toss with parsley.
Serve, sprinkled with parmesan, **1 min**
.....
Total time **12 mins**



Anchor Extra Yield Cooking Cream

1/4 onion, diced
1 garlic clove, chopped
1 slice Prosciutto, chopped
20ml olive oil
10g Western Star Butter
140ml Anchor Extra Yield Cooking Cream
200g pasta, cooked
1 sprig flat leaf parsley, chopped
20g Perfect Italiano Parmesan Shaved
.....
Saute onion, garlic and prosciutto
in olive oil & butter, **5 mins**
Add cream, pasta and bring to boil, **1min**
Remove pan & toss with parsley.
Serve, sprinkled with parmesan, **1 min**
.....
Total time **7 mins**