

Carl's Bacon & Mushroom Tagliatelle



Ingredients

Olive oil

1 Packet (6 - 8 Slices) good quality smoked bacon - roughly chopped

5-6 mushrooms roughly chopped

1 tin of chopped tomatoes

½ tube of tomato puree

1 clove of garlic - finely chopped

Small handful of fresh basil and parsley - finely chopped

Red Wine

150g (5oz) fresh tagliatelle

Cracked black pepper

50g (2oz) Parmesan (or any cheese) - grated

Preparation

Heat the olive oil in a pan and fry the bacon and mushrooms on a medium heat until cooked through. Drain away any excess liquid once cooked.

Add the tomatoes, tomato puree, garlic, basil, parsley (retain a small amount of parsley for the pasta) and a glug of red wine to the pan and simmer (don't boil) for 10 minutes then reduce heat.

In another pan, boil some water (season with a little olive oil and salt) and cook the tagliatelle (fresh pasta usually only takes 3 - 4 minutes to cook).

Drain the pasta and toss with some olive oil and the remaining parsley.

Plate the pasta and serve the bacon and mushroom sauce on top. Add the cheese and season with pepper to taste.

Carl Geary, Litigation Solicitor

"This is delicious with garlic bread and a good bottle of merlot!"

