

**Learning Intentions** - to appreciate cookery from around the world.

- to make all-in-one sauce.

## Tagliatelle Carbonara

### Ingredients

2 nests tagliatelle

$\frac{1}{2}$  onion

1 large mushroom

1 slice cooked ham

10ml oil

### Sauce:

15g margarine

15g flour

150ml milk

10ml grated parmesan

### Equipment

large pan

chopping board

chef knife

small pan

wooden spatula

plate

paper towel

sieve

small measuring jug

wooden spoon

### Method

1. Half fill the large pan with water, put back onto back ring to boil.
2. Chop onion finely. Slice the mushroom. Cut the ham into squares.
3. Heat the oil gently in small pan and fry the onion, ham and mushrooms for 2-3 minutes. DO NOT BROWN. Remove from pan and drain onto paper towel on plate.
4. When water is boiling add tagliatelle for 10-12 minutes. When cooked drain and serve in container.
5. Put margarine, flour and milk into a small pan, place on a medium heat and stir with a wooden spoon until thickened and boiling.
6. Remove from heat, stir in cooked onion, mushrooms, ham and parmesan cheese.
7. Pour over pasta. Serve and wash up.