Creamy pasta with cheese and bacon



Ingredients

♥ 500 g pasta tubes (tortiglioni or penne, see tips)
♥ 200 g bacon slices
♥ 1 tbsp olive oil
♥ 1.5 onions
♥ 3 cloves garlic
♥ 3 dl crème fraîche
♥ 2 dl heavy cream
♥ 1 chicken stock (chef du fond, see tips)
♥ 250 g yellow cheese (Provolone or other yellow cheese, see tips)
♥ ground salt and pepper
♥ small bunch of fresh chives

Instructions

Start by boiling pasta in plenty of salted water, as directed on the package.

Find a buffet pot (or large frying pan). Cut bacon into smaller pieces and place them in the pot. Add a little olive oil and fry the bacon pieces over medium heat. Lift the cooked bacon out of the pan, but leave the fat in the pan.

Add chopped onion and garlic. Let this fry for a few minutes on medium heat until the onion becomes translucent and golden.

Then add cream, crème fraîche, and chicken stock. Stir until dissolved. Finely grate the cheese. Add the cheese to the pan (reserve a little for garnish). Stir so the

cheese melts into the cream sauce.

When the pasta is almost cooked, lift it over into the pot. Toss. Add some of the pasta water (start with about 1 dl, then adjust the amount to get the desired thickness for the sauce). Let the pasta simmer in the cream sauce until it is al dente.

Remove the pot from the heat. Add the fried bacon. Grind over a little salt and pepper.

Toss and the pasta dish is ready! Sprinkle with grated cheese and finely chopped chives.

Tips

♥ As for pasta, I have used *tortiglioni* here. These are slightly twisted pasta tubes with ridges, which are a bit smaller than *rigatoni* and a bit larger than *penne*. However, this pasta dish can easily be made with any type of pasta.

♥ I have used regular bacon slices (instead of Italian guanciale or pancetta, which is usually used in a carbonara).

♥ I have used 1 chef du fond, chicken (28 grams). Alternatively, you can use 1 cube of chicken bouillon.

♥ If you can get the Italian cheese *Provolone*, I recommend you use it! Provolone is characterized by its round shape and has a mild and very good taste. I grate the cheese finely so that it melts easily in the cream sauce. Alternatively, you can use grated mozzarella or another type of grated cheese.

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