

# Gnocchi Carbonara

As easy on the taste buds as it is to make....  
a family favourite in the making....

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## **Shopping List**

1pkt	potato gnocchi
1 cup	cream
1 large	onion diced
300g	bacon diced
1 tbs	garlic minced
1 tbs	olive oil
¼ cup	dry white wine
½	lemon juiced
1 tsp	Pyramid Salt Pepper–Berry & Garlic Salt
100g	shaved parmesan cheese
½	bunch parsley chopped

## **Method**

1. Panfry onion and garlic in oil until soft.
  2. Add bacon and wine, cook 5 mins.
  3. Stir in cream and salt.
  4. Simmer until cream has thickened.
  5. Bring 6 cups of water to the boil, add pasta and stir.
  6. When the gnocchi starts to float, it is ready.
  7. Drain pasta, add to the sauce.
  8. Stir in half of the cheese, parsley and the lemon juice.
  9. Serve with a twist of freshly cracked pepper.
- Serves 2-3.