

Creamy Bacon and Porcini Pasta Sauce

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1 onion, diced
1 clove of garlic, minced
4 handfuls of dried porcini mushrooms
4 rashers of bacon (or more. You can never have too much, right?)
300 ml of fresh cream
1/2 cup of milk if needed (this is just to thin the sauce a bit. You can throw in as much or as little as you like)

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Before you do anything, soak your 'shrooms for about an hour in boiling water. Strain afterwards, reserving half a cup of the liquid.

Throw that bacon into a frying pad on a medium heat. There's no need to add oil or butter here. Inhale. Life is better now. Crisp it up then set it aside. In the resulting bacon fat, fry the onions and garlic. Do it slow. Yeah. Like that. Cook it for a few minutes, adding a pinch of salt and pepper.

Add the already-fried bacon and cook a while longer, then add the mushrooms followed by the mushroom liquid you set aside earlier. Add another pinch of salt and pepper. Cook! Cook! Cook!

Now it's time to get mega-fat. You're going to stir in all the cream and cook it very slowly. You don't want the cream to boil, but you do want it to take on the colour of the dish.

If you want to make this dish healthier (ahem), add in some full cream milk.

Cook it slow until it's good to go!

Serve with fresh pasta.

