



# Carbonara Loaded Garlic Sourdough Baguette with Bacon Lardons and Parmigiano Reggiano

Special Sides 25-30 Minutes

2A

Find all your unchilled  
Market items in bag A.



SlooOW Stone Oven  
White Baguette



Garlic Clove



British Smoked  
Bacon Lardons



Creme Fraiche



Cracked  
Black Pepper



Parmigiano  
Reggiano

**Pantry Items**

Olive Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Garlic press, bowl, baking tray and frying pan.

## Ingredients

Ingredients	Quantity
SlooOW Stone Oven	1
White Baguette <b>3) 11) 13)</b>	3
Garlic Clove**	3
British Smoked Bacon Lardons**	90g
Creme Fraiche** <b>7)</b>	150g
Cracked Black Pepper	1 sachet
Parmigiano Reggiano** <b>7)</b>	80g

Pantry	Quantity
Olive Oil*	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	201g	100g
Energy (kJ/kcal)	2751 /658	1367 /327
Fat (g)	53.7	26.7
Sat. Fat (g)	26.9	13.4
Carbohydrate (g)	19.4	9.7
Sugars (g)	3.4	1.7
Protein (g)	25.1	12.5
Salt (g)	2.20	1.09

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**3)** Sesame **7)** Milk **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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1



2



3



## Bring on the Garlic Baguette

**a)** Preheat your oven to 220°C/200°C fan/gas mark 7.

**b)** Halve the **baguette** lengthways. Peel and grate the **garlic** (or use a garlic press).

**c)** In a small bowl, combine the **garlic** and the **olive oil** (see pantry for amount). Season generously with **salt** and **pepper**.

**d)** Spread the **garlic oil** over the cut sides of the **baguette**. Transfer the **baguette halves** to a baking tray, cut-side up, and bake on the top shelf of the oven until crisp and golden, 8-10 mins.

## Make your Carbonara Topping

**a)** Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

**b)** While the **bacon** fries, combine in a medium bowl the **creme fraiche**, **half the cracked black pepper** and **three quarters of the Parmigiano Reggiano**.

## Load it Up

**a)** Once baked, remove the **garlic baguette halves** from the oven and divide the **creamy cheese mixture** evenly over each half.

**b)** Divide the **cooked bacon** over the top of the **cheese mixture**, then sprinkle over the remaining **Parmigiano Reggiano** and **cracked black pepper**.

**c)** Pop back into the oven until melted and golden, 8-10 mins, then transfer to a sharing platter to serve.

Enjoy!