

# Farfalle with Peas and Bacon

## Ingredients: (Serves 4)

1 cup fresh ricotta cheese  
4 tablespoons Parmesan cheese, grated  
2 tablespoons unsalted butter, cut into pieces  
1/4 teaspoon black pepper  
4 slices back bacon, uncooked and cut into 1cm strips  
1 cup onion, finely chopped  
1 tablespoon garlic, chopped  
200g farfalle, uncooked  
1 cup frozen peas  
1 tablespoon lemon juice  
1 litre water  
1 teaspoon olive oil  
Tablespoon freshly chopped parsley



## Preparation:

Bring water to a boil in large pot for cooking pasta  
Place ricotta, Parmesan cheese, butter and pepper in a bowl large enough to hold cooked pasta  
Remove skin from bacon rashers and grill in a non-stick pan until crisp  
Add onion to the same pan and cook until golden  
Add garlic and cook until fragrant  
Transfer onion mixture to the bowl with ricotta mixture  
Meanwhile boil pasta  
When pasta is about 1 minute shy of al dente, add peas and continue to cook for 1 minute  
Reserving 1-cup cooking water, drain pasta and peas  
Add 1/2-cup cooking water and lemon juice to ricotta mixture and whisk until smooth  
Add pasta and peas to bowl and toss to coat, adding more reserved cooking water as necessary to moisten pasta. Stir in crisp bacon and add additional pepper to taste  
Garnish with fresh parsley

## Helpful hints:

Opt for mineral bottled water when cooking pasta  
Avoid adding salt to the water but do add a drizzle of olive oil before you add the pasta  
Fresh basil leaves can replace the parsley