



Carbonara Pasta

80g	HACO Cream Soup Base powder
200ml	cooking cream
800ml	water
10	egg Yolk
50g	parmesan Cheese
2kg	boiled Pasta
200g	bacon

- Mix **HACO Cream Soup Base powder** with the Luke-warm water. Bring to boiled and stir constantly. Add in the cream and bring to a quick boiled. Sauté the pasta with bacon. Add in the cream sauce, simmer for 30 seconds. Stir in the egg yolk. Sprinkle the parmesan cheese on the top before served.