



## *Pasta with cream, bacon, fennel & borage (serves 6)*

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### *Ingredients:*

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- 4 rashers bacon, rind removed and chopped
- 2 onions & 1 clove garlic, skin removed and finely chopped
- 2 tablespoons olive oil
- 6 cups precooked al dente pasta of your choice (we used fusilli)
- 1 cup medium chopped semi dried tomatoes
- 600mls light cream
- Borage flowers
- Black pepper and sea salt
- 2 tablespoons chopped fennel
- Parmesan cheese, freshly grated

### *Method:*

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1. Place the olive oil in a large frypan, heat to medium and gently fry the onion, garlic and bacon.
2. Add the cream and bring to the boil, add the pasta and stir gently every minute or so until the pasta is hot.
3. Add the tomatoes and chopped fennel, black pepper and sea salt to taste.
4. Stir gently and serve in 6 bowls, garnish with borage flowers, black pepper and fresh shaved parmesan cheese.