



SPAGHETTI CARBONARA



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic, unchilled
400 g	Spaghetti
20 ml	Olive oil
150 g	Cured ham, cut into strips
250 g	Mushrooms, finely sliced [émincé PF]
2 tbsp	Sunflower oil
60 ml	Clear vegetable stock
1	Egg yolk(s)
	Salt and pepper
1 tbsp	Flat-leaf parsley, finely chopped
60 g	Parmesan, grated

METHOD

1. Cook the spaghetti al dente in salt water with the olive oil.
2. For the sauce, fry the ham and mushrooms. Douse with the stock.
3. Whisk QimiQ Classic smooth. Add the egg yolk, mix well and add to the ham sauce. Do not allow to boil.
4. Season to taste and finish with parsley.
5. Serve the spaghetti with the sauce and sprinkle with grated parmesan.