



# 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

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