



# CARBONARA SAUCE (WITHOUT EGGS)



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and easy preparation
- No additional binding necessary



## INGREDIENTS FOR 520 G

<b>200 g</b>	QimiQ Cream Base
<b>65 g</b>	Onion(s), finely sliced
<b>2 ea</b>	Garlic clove(s), finely chopped
<b>100 g</b>	Streaky bacon, finely sliced
<b>30 g</b>	Olive oil
<b>100 g</b>	Whipping cream 36 % fat
<b>20 g</b>	Parmesan, grated
<b>1 tbsp</b>	Flat-leaf parsley, chopped
	Salt
	White pepper, freshly ground

## METHOD

1. Sauté the onion, garlic and bacon in the olive oil.
2. Add the QimiQ Sauce Base and cream and bring to the boil.
3. Whisk in the Parmesan and parsley and season to taste with salt and white pepper.