



# SPAGHETTI CARBONARA



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding necessary
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>200 g</b>	QimiQ Cream Base
<b>400 g</b>	Spaghetti
<b>1 tbsp</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>100 ml</b>	Clear vegetable stock
<b>1</b>	Egg yolk(s)
	Salt and pepper
<b>1 tbsp</b>	Flat-leaf parsley, finely chopped
<b>40 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, bring to the boil and remove from the heat.
3. Stir in the QimiQ Sauce Base and egg yolk and mix well. Season to taste and finish with the parsley.
4. Serve the spaghetti with the sauce and sprinkle with grated parmesan.