



SPAGHETTI CARBONARA



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

400 g Spaghetti

20 ml Olive oil

150 g Cured ham, cut into strips

250 g Mushrooms, finely sliced

2 tbsp Sunflower oil

60 ml Clear vegetable stock

1 Egg yolk(s)

Salt and pepper

1 tbsp 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.