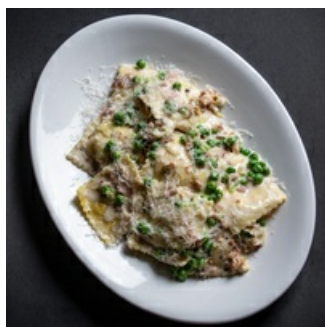




CHEESE RAVIOLI CARBONARA



QimiQ BENEFITS

- Full taste with less fat content
- Creamy consistency
- Problem-free reheating possible



INGREDIENTS FOR 1 PORTION

PASTA

300 g 4 Cheese Italian Ravioli

1 litre(s) Water

8 g Kosher salt

CARBONARA SAUCE

60 g Butter, unsalted

1 pcs Shallot(s), small chopped

60 g Pancetta, finely diced

1 pcs Egg(s), large

50 g Parmesan, grated

10 g Black Pepper Table Ground

250 g QimiQ Sauce Base

60 g peas

METHOD

1. Pasta: In a pot, pour the water and add the salt - bring to a boil. Add the pasta and cook until Al dente.
2. Carbonara Sauce: In a bowl, mix the egg, parmesan & black pepper - Set aside till needed. In a saucepan, add the butter over medium heat. Add the pancetta and cook till crispy - Add the shallots and cook till translucent. Add the QimiQ sauce base and English peas - Cook until incorporated. Add the egg mixture to the pan and whisk together - Add the pasta as soon as the sauce is fully incorporated. Toss only a few times to coat the pasta.