



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

200 g QimiQ Sauce Base

400 g Spaghetti

1 tbsp Olive oil

150 g Cured ham, cut into strips

250 g Mushrooms, finely sliced

2 tbsp Sunflower oil

100 ml Clear vegetable stock

1 Egg yolk(s)

Salt and pepper

1 tbsp Parsley, finely chopped

40 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, bring to a 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.