



QCOOK

Rich Chorizo & Mushroom Carbonara

with grated Italian-style hard cheese & fresh parsley

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Morgan Otten

Wine Pairing: Doos Wine | Doos Pink 3L

Nutritional Info	Per 100g	Per Portion
Energy	1259kJ	3886kJ
Energy	301kcal	929kcal
Protein	10.7g	33.1g
Carbs	22g	68g
of which sugars	0.9g	2.8g
Fibre	1.5g	4.6g
Fat	19g	58.8g
of which saturated	9.7g	29.8g
Sodium	272mg	841mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Alcohol

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
375g	500g	Tagliatelle Pasta
90g	120g	Sliced Pork Chorizo <i>roughly chop</i>
190g	250g	Button Mushrooms <i>wipe down & roughly slice</i>
150g	200g	Butter
150ml	200ml	Grated Italian-style Hard Cheese
8g	10g	Fresh Parsley <i>rinse, pick & roughly chop</i>
30ml	40ml	Lemon Juice

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Egg/s
Paper Towel
Seasoning (salt & pepper)

- 1. PASTA, PRONTO!** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 2-3 minutes. Drain, reserving a cup of pasta water, and toss through a drizzle of olive oil.
- 2. CHECK THE CHORIZO** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the chorizo until crispy, 2-3 minutes (shifting occasionally). Remove from the pan and drain on paper towel.
- 3. MMMUSHROOMS** Return the pan to medium-high heat. Fry the sliced mushrooms until golden, 6-7 minutes (shifting occasionally). Remove from the pan and season.
- 4. EGG-CELLENT SAUCE** Heat the butter in the microwave or in a pot over the stove until completely melted. Set aside. To a heat-proof bowl, add 1 egg yolk. Whisking the yolk constantly, drizzle in the melted butter very slowly. Once fully incorporated, mix through $\frac{1}{3}$ of the grated cheese. Add the cooked pasta, the chorizo, and the mushrooms. Toss until coated. Loosen with the reserved pasta water, if necessary.
- 5. IT'S THAT TIME!** Dish up the carbonara pasta. Sprinkle over the remaining cheese. Garnish with the parsley and drizzle over the lemon juice (to taste). Give it a final crack of black pepper. Amazing work, Chef!