



# UCCOOK

## Rich Chorizo & Mushroom Carbonara

with grated Italian-style hard cheese & fresh parsley

**Hands-on Time:** 35 minutes

**Overall Time:** 50 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:

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