

Main

# Pasta carbonara met courgette en parmezaanse kaas

Door [Marc Fosh](#)

Totale tijd:

25 minuten

Porties:

6

## Ingrediënten

### All Ingredients

- 3 middelgrote courgettes, geschild
- 2 tenen knoflook, geperst
- 200ml room
- 30 g Parmezaanse kaas, geraspt
- 2 eidooiers
- 80 g gerookt spek, in blokjes gesneden
- 2 el. olijfolie
- 160 g fettuccini pasta
- Zout en witte peper, naar smaak

## Methode

Vorbereitung:

0

Bereiding:

0

Porties:

6

Moeilijkheid:

[Missing text '/recipes/details/difficulty' for 'Dutch (Belgium)'] 0

1. Cook the pasta according to packet instructions. Attach a suitable Braun Hand blender to Braun's MQ 70 food processor accessory with its shredding insert and effortlessly shred the courgettes in just seconds. Dice the bacon with a knife into small pieces and pan fry with the shredded courgettes in olive oil until crisp and golden.
2. For faster cooking preparation, place the garlic into Braun's MQ 20 chopper accessory. Attach the hand blender and roughly chop. Add to the pan and cook together for 6 - 8 minutes over a low heat. In parallel, cook the pasta according to packet instructions.
3. Now attach the hand blender to Braun's MQ 10 whisk accessory and whisk the egg yolks, cream and parmesan in the 600 ml beaker accessory. Start whisking slowly and then accelerate until the texture is light and frothy, then season with white pepper.
4. Add the bacon courgettes and garlic to the cooked pasta in the pan. Add the whisked mixture and stir until the sauce covers the pasta and thickens. Serve immediately.

This recipe was prepared using Braun's MultiQuick Hand blender with its MQ 70 (1.5 l) food processor accessory, MQ 20 (350 ml) chopper accessory, MQ 10 whisk accessory and its 600 ml beaker accessory, like for example in our set: MQ 787 Gourmet.