

Carbonara sauce with the thermomix

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5 min	5 min 7 min	5 min 7 min 12 min	5 min 7 min 12 min 1/10
5 min 7 min 12 min 1/10 7	5 min 7 min 12 min 1/10 7 3	5 min 7 min 12 min 1/10 7 3 10	

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200g of bacon
200g of heavy cream
100g of gruyere cheese
20g of oil
3 eggs
1 shallot
Salt and pepper

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Peel the shallot, put it in the Thermomix bowl and set for 7 seconds at speed 7.

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Add the bacon and oil and set for 5 minutes at 90°C, speed 2 in reverse function.

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Add the heavy cream, eggs, gruyere cheese, salt, and pepper and set for 2 minutes at 50°C, speed 2 in reverse function.

Your Carbonara sauce is ready and pairs perfectly with pasta, macaroni, tagliatelle,... Yum