

Spezialitads dal Grischun



CARBONARA GRISCHUNA

Replace ham with minipic and you have an unconventional carbonara

Ingredients

Serves 4

500–600g fresh egg pasta

Salt

175g butter

150g Parmesan, grated

6 minipics, sliced

Pepper, freshly ground

8 quail eggs, fried

Preparation

- Cook pasta in boiling salted water until al dente. Measure out 200 ml of cooking water and set aside.
- Warm a plate and melt 150g of butter on it.
- Drain pasta and mix with remaining butter. Transfer onto plate.
- Sprinkle with cheese and minipics, then with cooking water. Mix immediately using two large forks.
- To serve: Grind pepper over the carbonara and place quail eggs on top.

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