

## Carbonara sauce with the magimix

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

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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**<span itemprop="recipeIngredient">200g of bacon<br/></span><span itemprop="recipeIngredient">200g of heavy cream<br/></span><span itemprop="recipeIngredient">100g of gruyere cheese<br/></span><span itemprop="recipeIngredient">20g of oil<br/></span><span itemprop="recipeIngredient">3 eggs<br/></span><span itemprop="recipeIngredient">1 shallot<br/></span><span itemprop="recipeIngredient">Salt and pepper<br/></span>**

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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