



Zucchini carbonara

Ingredients

- 6 Eggs
- 1 cup of cream
- 200 grams of grated Parmesan
- 500 grams of pasta
- Small bunch of thyme leaves only
- 6 zucchini's grated
- Sea salt and freshly ground pepper.
- 30 grams of butter
- 2 garlic cloves crushed.

Method

- Place a big saucepan of cold water on the stove, allow it to come to the boil.
- Grate your Parmesan and set aside
- Grate your zucchini's and set aside.
- In a medium bowl add your cream, eggs, salt and pepper .Mix in half your Parmesan to the cream sauce then gently whip.
- When your pot comes to the boil, add your pasta
- Heat a frypan on the stove add 30 grams of butter, your zucchini and your garlic.
- Cook until zucchini is softened but not browned, add your thyme leaves and set aside.
- Add a ladleful of pasta water into your cream sauce and mix light.
- Drain the pasta, quickly add cream sauce and the zucchini to the pan.
- Do not cook any further as you will end up with scrambled eggs.
- Serve into 2 large bowls, sprinkle with remaining Parmesan and serve while still hot.