



PAPPARDELLE WITH TOMATO VODKA SAUCE



QimiQ VORTEILE

- Full taste with less fat content
- Smooth and creamy consistency in seconds



30



leicht

ZUTATEN FÜR 4 PORTIONEN

PORK & VEAL MEATBALLS

- 1 LB** Schweine Hackfleisch
- 1 LB** Rinderhack
- 4 OZ** QimiQ Marinade with Meatball Spice Blend

TOMATO-VODKA SAUCE

- 8 OZ** QimiQ Rahm-Basis, glatt gerührt
- 2 Stück** Knoblauchzehe(n), gehackt
- 1 Stück** gelbe Zwiebel(n), gehackt
- 2 OZ** Butter, ungesalzen
- 8 OZ** Gemüsebouillon
- 1 EL** Oregano, frisch, gehackt
- 1 TL** Frischer Basilikum, gehackt
- 0.25 Tasse(n)** Wodka

PASTA

- 24 OZ** Pappardelle Pasta

ZUBEREITUNG

1. PORK & VEAL MEATBALLS

- 1) Mix together the Pork & Veal with the QimiQ Marinade.
- 2) Roll into 18 - 2oz Balls.
- 3) Bake at 350° for 20 minutes and the internal temperature is 150°.

2. TOMATO-VODKA SAUCE

- 1) In a Sauce Pot, add the Butter, Garlic & Onions - Cook until translucent.
- 2) Add the Vegetable Stock - Reduce by half - Add the QimiQ Classic.
- 3) Add the Oregano, Basil, Vodka & Season as needed.