



# PAPPARDELLE WITH TOMATO VODKA SAUCE



## QimiQ AVANTAGES

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



30



## INGRÉDIENTS POUR 4 PORTIONS

### PORK & VEAL MEATBALLS

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

### TOMATO-VODKA SAUCE

- 8 OZ** QimiQ Base crème,
- 2** Gousse(s) d'ail, haché
- 1** , haché
- 2 OZ** Butter, ungesalzen
- 8 OZ** Bouillon de légumes
- 1 cs** Oregano, frisch, haché
- 1 TL** , haché
- 0.25** Wodka

### PASTA

- 24 OZ** Pappadelle Pasta

## PRÉPARATION

### 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 tempature 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.