



# PICCATA WITH CREAM TOMATO SPAGHETTI



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers
- Acid stable and does not curdle



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE PICCATATA

- 2 Egg(s)
- 50 g Parmesan, grated
- 40 g Flour, coarse grain
- 8 Veal escalopes 60 g each
- Salt and pepper
- Clarified butter, to fry

### FOR THE SPAGHETTI

- 250 g QimiQ Cream Base
- 250 g Spaghetti
- 300 g Cherry tomatoes, quartered
- 100 g Onion(s), finely diced
- 5 g Garlic, finely chopped
- 20 ml Olive oil
- Salt and pepper
- Thyme, finely chopped
- Oregano, finely chopped
- Basil leaves

## METHOD

1. For the piccata, mix the eggs, parmesan and flour together. Flatten the meat (with a meat hammer), season to taste, coat with the egg mixture and fry until golden brown.
2. For the pasta, cook the spaghetti al dente.
3. Fry the cherry tomatoes, onion and garlic in oil and stir in the QimiQ Sauce Base.
4. Add the salt, pepper, thyme and oregano and bring to the boil.
5. Toss the spaghetti in the sauce, add the basil and serve with the piccata.