



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



15



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE PICCATATA

4 Egg(s)

100 g Parmesan, grated

80 g Flour, coarse grain

16 Veal escalopes 60 g each

Salt and pepper

Clarified butter, to fry

FOR THE SPAGHETTI

500 g QimiQ Cream Base

500 g Spaghetti

600 g Cherry tomatoes, quartered

200 g Onion(s), finely diced

10 g Garlic, finely chopped

40 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.