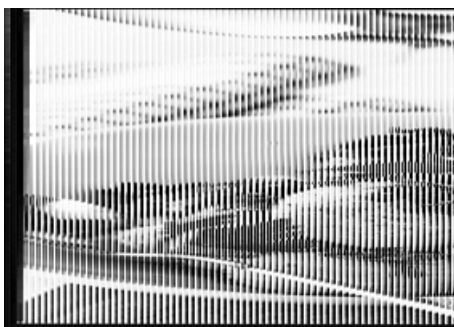




PENNE (PASTA) IN VEGETABLE SAUCE



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 4 PORTIONS

400 g Penne (pasta)

1 tbsp Olive oil

FOR THE VEGETABLE SAUCE

125 g QimiQ Cream Base

2 tbsp Olive oil

1 Onion(s), finely diced

70 g Carrot(s), finely diced

70 g Celeriac, finely diced

70 g Courgette(s), finely diced

50 g Tomato paste

60 ml Clear vegetable stock

60 ml Red wine

400 g Tomatoes, tinned

Salt and pepper

Oregano

Basil

Thyme

Parmesan, grated

METHOD

1. Cook the penne al dente in plenty of salt water with the olive oil.
2. For the vegetable sauce, fry the onion in olive oil until soft. Add the carrots, celeriac and courgettes and continue to fry. Add the tomato puree and douse with the stock and red wine. Add the tomatoes, season to taste and continue to cook until tender.
3. Stir in the QimiQ Cream Base and continue to cook until the required consistency has been achieved.
4. Toss the penne in the vegetable sauce and serve sprinkled with grated parmesan.