



WHOLEMEAL SPAGHETTI WITH CREAMY VEGETABLE SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 4 PORTIONS

300 g Wholemeal Spaghetti, light

FOR THE SAUCE

250 g QimiQ Cream Base

250 ml Vegetable stock

125 g Carrot(s), finely shredded

150 g Celeriac, finely shredded

150 g Courgette(s), finely shredded

20 g Mixed herbs, finely chopped

Salt and pepper

METHOD

1. Cook the wholemeal spaghetti al dente in salted water.
2. For the sauce: cook the vegetable in the stock until firm to the bite.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Season to taste and finish with the herbs.
5. Toss the spaghetti in the vegetable sauce and serve immediately.