



# SEAFOOD PASTA



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>4</b>	Garlic clove(s), finely chopped
<b>1</b>	Onion(s), finely chopped
<b>2 tbsp</b>	Olive oil
<b>600 g</b>	Seafood
<b>2</b>	Tomato(es), cored
<b>125</b>	Vegetable stock
<b>125 ml</b>	White wine
	Salt and pepper
	Mixed herbs, finely chopped
<b>400 g</b>	Fettuccine
	Olive oil

## METHOD

1. Fry the garlic and onions in the olive oil.
2. Add the seafood and fry for a few minutes.
3. Stir in the tomatoes and douse with the white wine. Add the vegetable stock and bring to the boil.
4. Refine with the QimiQ Sauce Base and season to taste with the salt, pepper and chopped herbs.
5. Cook the fettuccine al dente in boiling salt water with the olive oil.
6. Drain the pasta and serve with the sauce immediately.