



PAPPARDELLE PASTA CHIMAYO



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE ANCHO CHILI SAUCE

- | | |
|---------------|---------------------------------|
| 250 g | QimiQ Cream Base |
| 1 tsp | Dried ancho chili peppers |
| 2 tbsp | Vinegar |
| | Water |
| 2 tbsp | Olive oil |
| 1 | Garlic clove(s), finely chopped |
| 1 | Onion(s), finely chopped |
| | Cumin, ground |
| 4 cl | Tequila |
| | Cilantro, fresh |
| 300 ml | Clear vegetable stock |
| 1 | Lime(s), juice only |
| | Salt and pepper |

FOR THE PASTA

- | | |
|--------------|-----------------------|
| 500 g | Pappardelle pasta |
| | Olive oil |
| | Cilantro, chopped |
| | Salt and pepper |
| 600 g | Shrimps, ready to eat |
| | Garlic |

METHOD

1. For the sauce, soak the chili in warm water for approx. 1 hour. Drain, remove the stems and seeds and blend together with the vinegar and enough water to create a smooth paste.
2. Sauté the garlic and onion in the hot olive oil. Add the chili paste and cumin and flambé with the Tequila.
3. Add the cilantro, vegetable stock and QimiQ Sauce Base, bring to the boil and continue to cook until the required consistency has been achieved.
4. Blend and finish with the lime juice, salt and pepper.
5. Cook the pasta al dente.
6. Sauté the cooked pasta in olive oil and chopped cilantro and season to taste with salt and pepper. Sauté the shrimps in olive oil and garlic.
7. Arrange the pasta, sauce and shrimps on a plate and serve immediately.