



ALFREDO SAUCE ON GREEN PASTA



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Full taste with less fat content
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SAUCE

500 g	QimiQ Cream Base
40 g	Onion(s), finely chopped
8 g	Garlic, squeezed
40 g	Butter
70 ml	Dry white wine
180 ml	Chicken stock
	Salt
	White pepper, finely grated
pinch(es)	Ground nutmeg, ground
80 g	Parmesan, grated
80 g	Cheddar cheese, grated
80 g	Fontina cheese, grated

FOR THE PASTA

1000 g	Flour
200 g	Whole egg(s)
60 g	Olive oil
90 g	Parsley puree
10 g	Salt
4 g	Ground nutmeg, ground

METHOD

1. For the sauce: saute the onions and garlic in the butter. Douse with the white wine and spices and simmer for approx. 5 minutes.
2. Add the QimiQ Cream Base and cheese and puree with an immersion blender until smooth.
3. For the pasta: place the ingredients into a mixing bowl and knead to a smooth dough. Allow to rest in the refrigerator for one hour.
4. Use a pasta machine to make the pasta and cook in salted water. Serve with the Alfredo Sauce.