



VEGETABLE CREAM SPAGHETTI



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Gluten free



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easy

INGREDIENTS FOR 10 PORTIONS

1 kg Spaghetti

FOR THE SAUCE

500 g QimiQ Cream Base

60 ml Olive oil

2 Red onion(s), cut into strips

250 g Carrot(s), finely shredded

300 g Celeriac, finely shredded

300 g Courgette(s), finely shredded

250 ml White wine

40 g Chives, finely sliced

Salt and pepper

METHOD

1. Cook the spaghetti al dente in salted water.
2. Fry the onions and vegetables in hot olive oil. Douse with the white wine.
3. Stir in the QimiQ Sauce Base and bring to the boil briefly.
4. Season to taste and finish with the chives.
5. Toss the spaghetti in the vegetable sauce and serve immediately.
6. **Tip:** Refine with grated Parmesan.