



TORTELLINI WITH BACON CREAM SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



10



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Cream Base

160 g Onion(s), finely diced

200 g Streaky bacon, finely shredded

40 ml Olive oil

250 ml Vegetable stock

20 g Garlic clove(s), finely chopped

Garden herbs, fresh

Salt

Black pepper, freshly ground

1200 g Tortellini

METHOD

1. For the bacon cream sauce: sauté the bacon and onion in the olive oil. Add the QimiQ Sauce Base and vegetable stock and bring to the boil. Season to taste.
2. Cook the tortellini until soft and mix into the sauce. Garnish with the fresh garden herbs and serve.