



# TORTELLINI WITH BACON CREAM SAUCE



## QimiQ BENEFITS

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



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easy

## Tips

For a special note add a dash of white wine to the sauce.

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>1</b>	Onion(s), finely diced
<b>1</b>	Garlic clove(s), finely chopped
<b>100 g</b>	Streaky bacon, finely shredded
<b>2 tbsp</b>	Olive oil
<b>125 ml</b>	Vegetable stock
	Garden herbs, fresh
	Salt
	Black pepper, freshly ground
<b>800 g</b>	Tortellini
	Garden herbs, fresh

## METHOD

1. Sauté the onion, garlic and bacon in the olive oil.
2. Add the QimiQ Cream Base and vegetable stock and bring to the boil. Season to taste with salt and pepper.
3. Cook the tortellini until soft and mix into the sauce. Garnish with the fresh garden herbs and serve.