



VEGETABLE CREAM SPAGHETTI



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- No additional binding necessary



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easy

Tips

Refine with freshly grated Parmesan.

INGREDIENTS FOR 4 PORTIONS

400 g Spaghetti

FOR THE SAUCE

250 g QimiQ Cream Base

2 tbsp Olive oil

1 Red onion(s), cut into strips

2 Carrot(s), finely shredded

150 g Mushrooms, finely sliced [émincé PF]

120 g Leek, finely sliced

125 ml White wine

Salt and pepper

1 bunch(es) Chives, finely chopped

METHOD

1. Cook the spaghetti al dente in salted water.
2. Fry the onion and vegetables in the hot olive oil. Douse with the white wine.
3. Add the QimiQ Cream Base and bring to the boil. Season to taste with salt and pepper.
4. Refine with the chives and serve with the spaghetti.