



VEGETABLE CREAM SPAGHETTI (THERMOMIX®)



QimiQ BENEFITS

- Creamy consistency in no time
- Problem-free reheating possible
- Gluten free
- No additional binding necessary



Tips

Use vegetables as desired.

INGREDIENTS FOR 4 PORTIONS

Spaghetti

FOR THE SAUCE

250 g QimiQ Cream Base

60 g Parmesan, cut into pieces

1 Handful Herbs

500 g Water

Salt

2 Carrots, finely shredded

0.5 Courgette(s), finely shredded

0.5 Red pepper(s), finely shredded

0.5 Onion(s)

1 Garlic clove(s)

70 g Ham, roughly chopped

25 g Olive oil

Gewürzpaste oder Suppenwürfel

Pepper

METHOD

1. Parmesan and herbs in the mixing bowl, 10 sec./Stage 7 mince and transfer.
2. Place water and 1/2 tsp. salt in the mixing bowl, hang in the cooking insert, add finely chopped vegetables (except onion) and cook for 10 min./flavoring/level 1.
3. During this time, cook spaghetti according to package directions in a saucepan on the stove in plenty of salted water.
4. Remove the cooking insert and set aside. Empty mixing bowl, collecting cooking liquid.
5. Place the onion, garlic and ham in the mixing bowl, chop for 3 sec./speed 5 and push down with the spatula.
6. Add oil and steam for 3 min./100 °C/level 1.
7. Add the QimiQ cream base, vegetables from the cooking basket, 200 g cooking liquid, spice paste or soup cubes, salt and pepper to the mixing bowl. Mix and heat for 4 min/90 °C/left-hand cycle/stage 1.
8. Drain the spaghetti and place in a large bowl. Pour sauce over it, mix, sprinkle with herb Parmesan cheese and serve.