



# SPAGHETTI IN TOMATO-VODKA SAUCE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding necessary
- Alcohol stable and does not curdle
- Problem-free reheating possible
- Reduces discolouration



15



easy

## INGREDIENTS FOR 4 PORTIONS

**400 g** Spaghetti

**1 tbsp** Olive oil

## FOR THE SAUCE

**200 g** QimiQ Cream Base

**50 g** Butter

**2** Garlic clove(s), finely chopped

**1** Onion(s), finely chopped

**1** Peperoni, finely chopped

**3 tbsp** Tomato paste

**250 ml** Clear vegetable stock

Salt and pepper

Basil

Oregano

**3 tbsp** Vodka

**3 tbsp** Brandy

## METHOD

1. Cook the spaghetti al dente in salt water with the olive oil.
2. For the sauce, fry the garlic and onion in the butter until soft.
3. Add the peperoni and tomato puree. Douse with the stock, season to taste and bring to the boil. Reduce heat.
4. Stir in the QimiQ Cream Base and continue to cook until the required consistency has been achieved.
5. Add the vodka and cognac, blend smooth and serve with the cooked spaghetti.