



# TAGLIATELLE WITH SHRIMPS



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Acid, heat and alcohol stable



15



easy

## INGREDIENTS FOR 4 PORTIONS

**400 g** Tagliatelle

Olive oil

## FOR THE SAUCE

**250 g** QimiQ Cream Base

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

**1 tbsp** Butter

**100 ml** Dry white wine

**1 litre(s)** Vegetable stock

Salt

Pepper

**1 tbsp** Dill, finely chopped

**300 g** Shrimp, peeled

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

Butter, to roast

## METHOD

1. Cook the tagliatelle al dente in salted water with olive oil.
2. For the sauce: fry the onion in butter until soft. Douse with the white wine and reduce.
3. Add the stock and bring to the boil. Stir in the QimiQ Sauce Base and bring to the boil. Season to taste with salt, pepper and dill.
4. Fry the shrimps with the garlic in the butter. Add to the sauce and toss in the tagliatelle.
5. Garnish as required and serve.