



# TAGLIATELLE MARE E MONTI

## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers
- Alcohol stable and does not curdle



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>500 g</b>	QimiQ Cream Base
<b>200 g</b>	Tagliatelle
<b>200 g</b>	Mushrooms, finely sliced [émincé PF]
<b>80 g</b>	Onion(s), finely chopped
<b>10 ml</b>	Olive oil
<b>100 ml</b>	White wine
<b>300 ml</b>	Clear vegetable stock
<b>200 g</b>	Seafood
	Salt and pepper
	Oregano, finely chopped
	Thyme, finely chopped
	Garlic, finely chopped
	Caraway seed powder

## METHOD

1. Cook the tagliatelle until tender to the bite.
2. Fry the mushrooms and onion in oil. Add the white wine and vegetable stock and bring to the boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the fish, season to taste and serve with the cooked tagliatelle.