



PAPPARDELLE WITH TOMATO VODKA SAUCE



QimiQ AVANTAGES

- Full taste with less fat content
- Smooth and creamy consistency in seconds



30



simplement

INGRÉDIENTS POUR 4 PORTIONS

PORK & VEAL MEATBALLS

1 LB Viande hachée de porc

1 LB Rinderhack

4 OZ QimiQ Marinade with Meatball Spice Blend

TOMATO-VODKA SAUCE

8 OZ QimiQ Base crème, remué jusqu'à ce que ça soit lisse

2 Gousse(s) d'ail, haché

1 , haché

2 OZ

8 OZ Bouillon de légumes

1 cs Oregano, frisch, haché

1 cc , haché

0.25 tasse Vodka

PASTA

24 OZ Pappardelle Pasta

PRÉPARATION

1. PORK & VEAL MEATBALLS

- 1) Mix together the Pork & Veal with the QimiQ Marinade.
- 2) Roll into 18 - 2oz Balls.
- 3) Bake at 350° for 20 minutes and the internal temperature is 150°.

2. TOMATO-VODKA SAUCE

- 1) In a Sauce Pot, add the Butter, Garlic & Onions - Cook until translucent.
- 2) Add the Vegetable Stock - Reduce by half - Add the QimiQ Classic.
- 3) Add the Oregano, Basil, Vodka & Season as needed.