



PICCATA WITH CREAM TOMATO SPAGHETTI



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- All natural, contains no preservatives, additives or emulsifiers
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PICCATATA

2 Egg(s)
50 g Parmesan, grated
40 g AP Flour, coarse grain
8 Veal escalopes 60 g each
Salt and pepper
Clarified butter, to fry

FOR THE SPAGHETTI

250 g QimiQ Sauce Base
250 g Spaghetti
300 g Cherry tomatoes, quartered
100 g Onion(s), finely diced
5 g Garlic, finely chopped
20 ml Olive oil
Salt and pepper
Thyme, finely chopped
Oregano, finely chopped
Basil leaves

METHOD

1. For the piccata, mix the eggs, parmesan and flour together. Flatten the meat (with a meat hammer), season to taste, coat with the egg mixture and fry until golden brown.
2. For the pasta, cook the spaghetti al dente.
3. Fry the cherry tomatoes, onion and garlic in oil and stir in the QimiQ Sauce Base.
4. Add the salt, pepper, thyme and oregano and bring to a boil.
5. Toss the spaghetti in the sauce, add the basil and serve with the piccata.