



PAPPARDELLE PASTA CHIMAYO



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- All natural, contains no preservatives, additives or emulsifiers



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE ANCHO CHILI SAUCE

800 g	QimiQ Sauce Base
100 g	Dried ancho chili peppers
40 ml	Vinegar
	Water
150 ml	Olive oil
50 g	Garlic, finely chopped
100 g	Onion(s), finely chopped
	Cumin, ground
100 ml	Tequila
20 g	Cilantro / coriander
800 ml	Clear vegetable stock
50 ml	Lime juice
	Salt and pepper

FOR THE PASTA

1200 g	Pappardelle pasta
	Olive oil
	Cilantro / coriander, minced
	Salt and pepper
1000 g	Shrimp, ready to eat
	Garlic

METHOD

1. For the sauce, soak the chili in warm water for approx. 1 hour. Drain, remove the stems and seeds and blend together with the vinegar and enough water to create a smooth paste.
2. Sauté the garlic and onion in the hot olive oil. Add the chili paste and cumin and flambé with the Tequila.
3. Add the cilantro, vegetable stock and QimiQ Sauce Base, bring to a boil and continue to cook until the required consistency has been achieved.
4. Blend and finish with the lime juice, salt and pepper.
5. Cook the pasta al dente.
6. Sauté the cooked pasta in olive oil and chopped cilantro and season to taste with salt and pepper. Sauté the shrimps in olive oil and garlic.
7. Arrange the pasta, sauce and shrimps on a plate and serve immediately.