



SPELT SPIRAL NOODLES WITH SMOKED SALMON IN CREAM SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

400 g Spelt spiral noodles

FOR THE SAUCE

250 ml QimiQ Sauce Base

40 g Butter

80 g Onion(s), finely chopped

300 ml Clear vegetable stock

300 g Smoked salmon, cut into strips

Salt and pepper

METHOD

1. Cook the noodles in salted water until tender to the bite.
2. For the sauce, sauté the onion in oil.
3. Add the vegetable stock and QimiQ Sauce Base and cook for approx. 3-4 Minutes.
4. Add the smoked salmon, season to taste and serve with the cooked spelt spiral noodles.