



SEAFOOD PASTA



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
4	Garlic clove(s), finely chopped
1	Onion(s), finely chopped
2 tbsp	Olive oil
600 g	Seafood
2	Tomato(es), cored
125	Vegetable stock
125 ml	White wine
	Salt and pepper
	Mixed herbs, finely chopped
400 g	Fettuccine
	Olive oil

METHOD

1. Fry the garlic and onions in the olive oil.
2. Add the seafood and fry for a few minutes.
3. Stir in the tomatoes and douse with the white wine. Add the vegetable stock and bring to a boil.
4. Refine with the QimiQ Sauce Base and season to taste with the salt, pepper and chopped herbs.
5. Cook the fettuccine al dente in boiling salt water with the olive oil.
6. Drain the pasta and serve with the sauce immediately.