



TORTELLINI WITH BACON CREAM SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



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easy

Tips

For a special note add a dash of white wine to the sauce.

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
1	Onion(s), finely diced
1	Garlic clove(s), finely chopped
100 g	Streaky bacon, finely shredded
2 tbsp	Olive oil
125 ml	Vegetable stock
	Garden herbs, fresh
	Salt
	Black pepper, freshly ground
800 g	Tortellini
	Garden herbs, fresh

METHOD

1. Sauté the onion, garlic and bacon in the olive oil.
2. Add the QimiQ Sauce Base and vegetable stock and bring to a boil. Season to taste with salt and pepper.
3. Cook the tortellini until soft and mix into the sauce. Garnish with the fresh garden herbs and serve.