



# VEGETABLE CREAM SPAGHETTI



## Tips

Refine with freshly grated Parmesan.

## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- No additional binding necessary



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easy

## INGREDIENTS FOR 4 PORTIONS

**400 g** Spaghetti

### FOR THE SAUCE

**250 g** QimiQ Sauce Base

**2 tbsp** Olive oil

**1** Red onion(s), cut into strips

**2** Carrot(s), finely shredded

**150 g** Mushrooms, finely sliced

**120 g** Leek, finely sliced

**125 ml** White wine

Salt and pepper

**1 bunch(es)** Chives, finely chopped

## METHOD

1. Cook the spaghetti al dente in salted water.
2. Fry the onion and vegetables in the hot olive oil. Douse with the white wine.
3. Add the QimiQ Sauce Base and bring to a boil. Season to taste with salt and pepper.
4. Refine with the chives and serve with the spaghetti.