



TAGLIATELLE WITH SHRIMPS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid, heat and alcohol stable
- Problem-free reheating possible

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easy

INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Classic, chilled
400 g	Tagliatelle
1 tbsp	Olive oil
0.5	Onion(s), finely chopped
1 tbsp	Butter
100 ml	Dry white wine
150 ml	Clear vegetable stock
	Salt and pepper
1 tbsp	Dill, finely chopped
300 g	Shrimp, peeled

METHOD

1. Cook the tagliatelle al dente in salted water with olive oil.2. For the sauce, fry the onion in butter until soft. Douse with the white wine and reduce. Add the stock and bring to the boil. Finish with the cold QimiQ Classic and season with salt, pepper and dill.4. Add the shrimps and warm in the sauce.