



SPAGHETTI IN TOMATO-VODKA SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding necessary
- Alcohol stable and does not curdle
- Problem-free reheating possible
- Reduces discoloration



15



easy

INGREDIENTS FOR 4 PORTIONS

400 g Spaghetti

1 tbsp Olive oil

FOR THE SAUCE

200 g QimiQ Sauce Base

50 g Butter

2 Garlic clove(s), finely chopped

1 Onion(s), finely chopped

1 Peperoni, finely chopped

3 tbsp Tomato paste

250 ml Clear vegetable stock

Salt and pepper

Basil

Oregano

3 tbsp Vodka

3 tbsp Brandy

METHOD

1. Cook the spaghetti al dente in salt water with the olive oil.
2. For the sauce, fry the garlic and onion in the butter until soft.
3. Add the peperoni and tomato puree. Douse with the stock, season to taste and bring to a boil. Reduce heat.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. Add the vodka and cognac, blend smooth and serve with the cooked spaghetti.