



TAGLIATELLE MARE E MONTI

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- All natural, contains no preservatives, additives or emulsifiers
- Alcohol stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

500 g QimiQ Sauce Base

200 g Tagliatelle

200 g Mushrooms, finely sliced

80 g Onion(s), finely chopped

10 ml Olive oil

100 ml White wine

300 ml Clear vegetable stock

200 g Seafood

Salt and pepper

Oregano, finely chopped

Thyme, finely chopped

Garlic, finely chopped

Caraway seed powder

METHOD

1. Cook the tagliatelle until tender to the bite.
2. Fry the mushrooms and onion in oil. Add the white wine and vegetable stock and bring to a boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the fish, season to taste and serve with the cooked tagliatelle.