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HACO
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Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

Spaghetti Seafood In White Wine Cream Sauce

Serves 4

460g cooked spaghetti
10g chopped spring onions
5g sliced dill
Olive oil, for drizzling

White Wine Cream Sauce

20g **Haco Cream Sauce**
200ml lukewarm water
50ml fresh cream
20ml olive oil
10g chopped garlic
12 tiger prawns, peeled and de-veined
12 fresh scallops, rinsed and drained
12 mussels (shells-on), scrubbed clean
100g calamari rings
100g lobster tails
Salt and freshly ground black pepper, to taste
100ml white wine

- For the white wine cream sauce: Mix the **Haco Cream Sauce** and 200ml lukewarm water in the saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 2 minutes, stirring occasionally. Add in the fresh cream and bring mixture to a boil. Remove saucepan from the heat and set aside.

Heat a saucepan with olive oil and sauté the chopped garlic and all the seafood until lightly browned. Season to taste with salt and freshly ground black pepper. Deglaze with white wine and simmer until the alcohol has evaporated. Return the **Haco Cream Sauce** to the saucepan, stirring constantly until well-mixed.

- To serve: Toss the cooked spaghetti with the white wine cream sauce and then ladle onto each serving plate. Sprinkle with chopped spring onions and sliced dill, and drizzle with some olive oil.