



Recipe
**KISAG
KITCHEN**

PASTA SAUCE CINQUE PI

4 SERVINGS | FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 1 tbsp** olive oil
- 1** clove of garlic
- 3 tbsp** tomato puree
- 300 ml** half cream
- 50 g** parmesan
- 4** panicles of cherry tomatoes
- pepper, salt
- parsley

PREPARATION

Pour olive oil into a pan. Add the garlic and the tomato puree. Add the half cream and half of the Parmesan, bring to the boil and simmer on medium heat for 5 minutes. Season to taste with salt and pepper.

Put the Kisag heat protector on the whipper. Pass the sauce through the Kisag funnel & sieve into the Kisag Whipper Professional or Thermo. Screw the Kisag Whipper shut and insert a Kisag whipper Charger. Screw on the spout and shake vigorously 8-10 times.

Pour onto cooked pasta and garnish with the cherry tomatoes and Parmesan.

→ **Tip:** garnish with parsley

Enjoy Cooking!