



THREE CHEESE ALFREDO SAUCE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Quick and easy preparation
- Deep freeze stable
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- Product will not continue to thicken and solidify when taken from heat



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easy

INGREDIENTS FOR 10 PORTIONS

620 g	QimiQ Cream Base
90 g	Onion(s), finely chopped
20 g	Garlic, squeezed
90 g	Butter
220 ml	Dry white wine
850 ml	Milk
200 g	Fontina cheese, grated
200 g	Parmesan, grated
200 g	Cheddar cheese, grated
	White pepper
	Salt
	Ground nutmeg

METHOD

1. Sauté the onions and garlic in the butter until soft. Add the white wine and simmer for approx. 10 minutes.
2. Stir in the QimiQ Sauce Base and milk and continue to cook for a few minutes.
3. Add the three cheeses and season to taste. Simmer, adjust the seasoning and blend smooth with a stick blender.
4. Serve with pasta or vegetables.