



# COLD CHEDDAR CHEESE SAUCE FOR GRATINATING

## QimiQ BENEFITS

- Sauce can be mixed cold, no cooking required
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- 100% natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 940 G

<b>500 g</b>	QimiQ Cream Base
<b>300 g</b>	Cheddar cheese, grated
<b>70 ml</b>	Milk
<b>60 g</b>	Bread crumbs
<b>1 g</b>	White pepper, ground
<b>4 g</b>	Onion(s), dried, ground
<b>2 g</b>	Garlic powder
<b>4 g</b>	Salt

## METHOD

1. Pour all of the ingredients into a Robot Coupe and mix well.
2. Use to gratinate as usual.