



# TRUFFLED GRITS WITH SHRIMPS

## QimiQ BENEFITS

- Dairy cream - best quality
- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>670 g</b>	QimiQ Cream Base
<b>1000 g</b>	Shrimps
<b>450 g</b>	Stone ground grits, washed
<b>670 g</b>	Water
<b>400 g</b>	Excalibur English Cheddar Cheese
<b>35 g</b>	Garlic, granulated
<b>2 tbsp</b>	Thyme, fresh
	Salt and pepper
<b>500 g</b>	Wild mushrooms
<b>250 g</b>	Shallot(s), chopped
<b>150 g</b>	Butter
	Truffles, fresh

## METHOD

1. Boil the grits with the QimiQ Sauce Base and water until soft.
2. Sauté the mushrooms and shallots in butter. Add to the grits together with the Excalibur English Cheddar Cheese and spices and mix well.
3. Sauté the shrimps and place onto the grits. Garnish with truffle.