



# MACARONI CHEESE



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- Deep freeze stable



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easy

## INGREDIENTS FOR 4 PORTIONS

**80 g** Onion(s), brunoise

**5 g** Garlic, finely sliced

**20 g** Butter

**400 ml** Clear vegetable stock

**250 g** QimiQ Cream Base

Salt and pepper

**175 g** Cream cheese

**150 g** Alpine cheese [strong] 45 % fat

**600 g** Macaroni

## METHOD

1. Fry the onion and garlic in butter until soft. Add the vegetable stock and bring to the boil and cook for a few minutes.
2. Stir in the QimiQ Sauce Base and bring back to the boil.
3. Add the cream cheese and alpine cheese and heat until melted.
4. Blend the sauce and season to taste.
5. Cook the macaroni al dente in salt water, drain well and serve in the cheese sauce.