



# CHEESE SAUCE



## 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** Vegetable stock

**250 g** QimiQ Cream Base

Salt and pepper

**175 g** Cream cheese

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

## METHOD

1. Fry the onion and garlic in butter. Douse with the stock 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 cheese and stir until completely melted.
4. Blend smooth and season to taste.