



# CHILI CON QUESO



## QimiQ BENEFITS

- Problem-free reheating possible
- Alcohol stable and does not curdle
- Emulsifies with fat



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 ml** QimiQ Cream Base

**50 ml** Olive oil

**100 g** Onion(s), chopped

**30 g** Garlic, chopped

**50 ml** Tequila

**800 g** Sharp cheddar cheese, grated

**200 g** Sweet peppers, tricolour, finely chopped

**50 g** Jalapeno peppers, cored

Salt and pepper

## METHOD

1. Sauté the onion and garlic in olive oil.
2. Douse with the tequila. Stir in the QimiQ Sauce Base, bring to the boil and cook for a few minutes.
3. Remove from the heat, add the cheese and stir until completely melted.
4. Stir in the remaining ingredients and season to taste.