



# WHITE CHILI, CHILI CON QUESO AND REFRIED BEANS



## QimiQ BENEFITS

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



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE WHITE CHILI

<b>1000 g</b>	QimiQ Cream Base
<b>1000 g</b>	Turkey breast(s), minced
<b>200 g</b>	Onion(s), chopped
<b>50 g</b>	Garlic, chopped
<b>100 g</b>	Poblano pepper, diced
<b>150 g</b>	Celery, diced
<b>150 g</b>	Carrot(s), diced
<b>100 g</b>	Yellow corn
<b>300 g</b>	White beans, cooked
	Salt and pepper
	Cumin, ground
	Cilantro, ground
<b>200 g</b>	Tomato(es), diced
<b>30 g</b>	Cilantro, chopped

### FOR THE CHILI CON QUESO

<b>500 ml</b>	QimiQ Cream Base
<b>50 ml</b>	Olive oil
<b>100 g</b>	Onion(s), chopped
<b>30 g</b>	Garlic, chopped
<b>50 ml</b>	Tequila
<b>500 g</b>	Sharp cheddar cheese, grated
<b>200 g</b>	Sweet peppers, tricolour, finely chopped
<b>40 g</b>	Jalapeno peppers, cored
	Salt and pepper

### FOR THE BEANS

<b>200 g</b>	QimiQ Cream Base
<b>500 g</b>	Pinto beans, cooked
<b>100 g</b>	Onion(s), chopped
<b>50 g</b>	Garlic, chopped
<b>200 g</b>	White cheddar cheese, grated
	Salt and pepper
<b>20 g</b>	Cilantro, chopped

## METHOD

1. For the white chili, sauté the turkey with onion and garlic. Add the poblano peppers, celery, carrots, corn and beans and fry for a further 10-15 minutes. Season to taste.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Add the chopped tomatoes and cilantro before serving.
3. For the chili con queso, sauté the onion and garlic in olive oil.
4. Douse with the tequila. Stir in the QimiQ Sauce Base, bring to the boil and cook for a few minutes.
5. Remove from the heat, add the cheese and stir until completely melted.

6. Stir in the remaining ingredients and season to taste.
7. For the beans, sauté the onion and garlic in a little olive oil.
8. Add the beans. Stir in the QimiQ Sauce Base, bring to the boil and continue to cook until the required consistency has been achieved.
9. Blend smooth, add the cheese and cilantro and stir until the cheese has melted. Season to taste with salt and pepper.