



# CORDON BLEU MAC N CHEESE



## QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Creamy consistency
- Problem-free reheating possible
- Bake stable



15



easy

## INGREDIENTS FOR 10 PORTION

<b>100 g</b>	QimiQ Cream Base
<b>2 thick</b>	Chicken breast fillet(s) 250 g each, skinned
<b>30 g</b>	Butter
<b>100 g</b>	La Quercia Bacon, diced
<b>10 g</b>	Garlic, minced
<b>120 g</b>	Spanish onion(s), medium sized
<b>150 g</b>	Beecher's No Woman Jerk Seasoned Cheese, grated
<b>100 g</b>	Cream cheese
<b>1 g</b>	Ground nutmeg, freshly ground
<b>3 g</b>	Thyme, fresh
<b>ea</b>	Salt, to taste
<b>g</b>	Black pepper, to taste
<b>450 g</b>	Colavita Ditali Pasta, cooked firm to the bite
<b>40 g</b>	Gruyere cheese, grated
<b>35 g</b>	White bread crumbs, freshly grated

## METHOD

1. Preheat the oven to 350° F/175° C.
2. In a medium skillet sear seasoned chicken breasts until cooked through in thickest part of breast. Remove from pan and dice.
3. In a medium skillet heat the butter. Add the speck, garlic, onions and cook until aromatic and golden. Remove from heat and set aside to cool.
4. Process with an immersion blender the QimiQ Sauce Base, No Woman Jerk cheese, cream cheese, nutmeg, fresh thyme, Speck-onion mixture, salt and pepper.
5. In a medium bowl toss together pasta, diced chicken and QimiQ Sauce mixture, coat evenly.
6. Place all ingredients in a greased ovenproof casserole dish and top with grated Gruyere and breadcrumbs. Bake covered for 20 minutes.
7. Remove from oven, uncover and continue to cook until desired color is achieved.