



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

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