



SMOKEY BACON CHEDDAR MAC N CHEESE



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Can easily be pre-prepared
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 SERVINGS

200 g	QimiQ Cream Base
150 g	Patrick Cudahy Smoked Bacon, diced
100 g	Red onion(s), diced
125 g	Chicken stock
2 g	Ground nutmeg, freshly ground
350 g	Cabot Clothbound Cheddar Cheese, grated
	Salt and pepper, to taste
400 g	Orecchiette Pasta, cooked firm to the bite
50 g	Bread crumbs

METHOD

1. Preheat the oven to 350° F/175° C.
2. In a medium size skillet cook bacon until crisp. Remove bacon from pan and allow to cool.
3. In the same skillet with reserved bacon fat add red onions and cook till translucent. Remove from heat, set aside to cool.
4. With an immersion blender process the onion mixture, QimiQ Sauce Base, chicken stock, nutmeg, 3/4 of the cheddar, salt and pepper to taste.
5. Alternately layer the pasta, bacon, QimiQ Sauce Base mix and ½ of remaining cheddar in a greased baking dish, repeat 2x s.
6. Cover and bake in oven for 20 minutes.
7. Remove casserole from oven and uncover. Sprinkle with panko and rest of cheddar, put back in oven and cook till desired color has been reached.