



# ALFREDO FRA DIAVOLO SAUCE



## QimiQ BENEFITS

- Reduces skin formation
- Problem-free reheating possible
- Acid and alcohol stable
- Binds with fluid - no separation of ingredients



15



easy

## INGREDIENTS FOR 10 PORTIONS

**420 g** QimiQ Cream Base

**40 g** Butter

**20 g** Garlic clove(s), minced

**3 g** Red chili flakes

**100 ml** Dry white wine

**100 ml** Chicken stock

**110 g** Parmesan min. 45 % fat , finely grated

**70 g** Mozzarella, finely grated

**10 g** Lemon peel, finely grated

**2 g** Ground nutmeg, freshly grated

**4 g** Flat-leaf parsley

Salt and pepper

## METHOD

1. Melt the butter in small saucepan. Add the garlic and crushed chili flakes and brown for 1.5 minutes.
2. Deglaze with the white wine and allow to simmer for 1 minute.
3. Pour in the chicken stock, QimiQ Cream Base (previously QimiQ Sauce Base) and bring to a light boil.
4. Using a whisk, add the cheese slowly, making sure it does not stick to the bottom of the pot. Continue to whisk vigorously until all of the cheese has been incorporated.
5. Remove from the heat. Add the lemon zest, nutmeg and parsley and mix well. Season to taste.