



FRIED MAC N CHEESE



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Bake stable
- Full creamy taste with less fat and cholesterol
- Longer presentation times without loss of quality
- Sauce can be mixed cold, no cooking required
- Bake stable
- Binds with fluid - no separation of ingredients
- Quick and easy preparation



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easy

INGREDIENTS FOR 10 PORTIONS

- 100 g** QimiQ Cream Base
- 100 g** QimiQ Classic, unchilled
- 250 g** Pistol Point Cheddar, grated
- 120 g** Sour cream 20 % fat
- 90 g** Whole egg(s)
- g** Salt, to taste
- g** Black pepper, freshly ground
- 340 g** Macaroni, cooked firm to the bite

TO DREDGE

- 200 g** All purpose flour
- 10 g** Salt
- 4 g** White pepper, freshly ground
- 120 g** Egg(s), whipped
- 20 g** QimiQ Cream Base
- 500 g** Bread crumbs

FOR THE TOMATO HONEY MAYONNAISE

- 200 g** Tomato paste
- 50 g** Tomato ketchup
- 100 g** Mayonnaise, 40% fat
- 50 g** QimiQ Classic
- 100 g** Honey
- 25 g** Soya sauce

METHOD

1. Preheat the oven to 350° F/175° C.
2. Burr mix the QimiQ Sauce Base and QimiQ Classic with grated Pistol Point Cheddar, sour cream and eggs, season to taste. Pour the mix over drained pasta and stir.
3. Place the mixture in a greased baking pan and cook covered for 20 minutes, cool and set overnight.
4. Unmold and cut into desired shape.
5. For the dredge: Season the flour with salt and pepper. Whisk the eggs with the QimiQ Sauce Base. Grind the Panko to a medium grind in a food processor.
6. Toss the Mac n Cheese in seasoned flour, dredge and finish with Panko breadcrumbs. Deep-fry till golden brown and place on paper towels to absorb the fat.
7. For the tomato honey mayonnaise: Process all ingredients with an immersion

blender.