



CHEESE SAUCE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Smooth and creamy consistency in seconds
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

350 g QimiQ Cream Base

90 g White onions, finely sliced

14 g Garlic, finely chopped

40 g Butter

70 ml White wine

220 ml Chicken stock

120 g Parmesan, grated

140 g Alpine cheese [strong] 45 % fat , grated

2 g Salt

1 g White pepper

15 ml Balsamic vinegar

0.5 g Ground nutmeg, ground

METHOD

1. Sauté the onions and garlic in butter. Douse with the white wine, add the chicken stock and cook for a few minutes.
2. Stir in the QimiQ Sauce Base and bring back to the boil.
3. Add the parmesan and Alpine cheese and stir until completely melted.
4. Blend smooth and season with the salt, pepper, Balsamic vinegar and nutmeg.