



ALFREDO SAUCE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Full taste with less fat content
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
1	Onion(s), finely chopped
1	Garlic, squeezed
2 tbsp	Butter
125 ml	Dry white wine
	Salt
	White pepper, finely grated
1 pinch(es)	Ground nutmeg, ground
100 g	Parmesan, grated
100 g	Alpine cheese [strong] 45 % fat , grated

METHOD

1. For the sauce: saute the onions and garlic in the butter. Douse with the white wine and add the spices. Allow to simmer for approx. 5 minutes.
2. Add the QimiQ Sauce Base and cheese and blend with an immersion blender until smooth.