



KARST MAC AND CHEESE



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

308.4 g	QimiQ Cream Base
23.6 g	Butter
23.6 g	Flour
83.4 ml	Chicken stock
378.7 g	Karst Cave Aged Cheese
23.6 g	Karst Cave Aged Cheese, grated
11.8 g	Bread crumbs
11.8 g	Butter
	Chives
94.8 g	Smoked bacon
	Red pepper(s), diced
	Onion powder
20 g	Hot sauce
	Ground nutmeg, ground
	Salt
	Black pepper, ground
1.5 kg	Macaroni, cooked

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Sweat the flour in the butter and add the chicken stock and QimiQ Sauce Base. Allow to simmer for approx. 5 minutes and whisk in the cheese.
3. Mix the sauce with the remaining ingredients and fill into a casserole dish. Bake in the preheated oven for approx. 20 minutes.
4. Garnish with herbs and serve.