



MAC & CHEESE TRADITIONAL



QimiQ BENEFITS

- Quick and easy preparation
- Oven baked dishes remain moist for longer
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 10 PORTIONS

1077 g QimiQ Cream Base

907 g Penne (pasta)

Water

Salt

113 g Butter

21 g All purpose flour

340 g Cheddar cheese, grated

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

14 g Panko Japanese bread crumbs

4 g Spanish smoked hot paprika

57 g Cheddar cheese, shredded

57 g Alpine cheese [strong] 45 % fat , shredded

14 g Panko Japanese bread crumbs

Salt and pepper

METHOD

1. Preheat the oven to 350 °F (convection oven).
2. Cook the penne for 10-12 minutes or until al dente. Drain and set aside.
3. Melt the butter in a saucepan and stir in the flour. Cook for 1-2 minutes.
4. Mix the panko bread crumbs with the cooked penne. Add the sauce and mix well.
5. Place in a baking pan and top with the remaining cheese and panko bread crumbs.
6. Bake in the preheated oven for approx. 30-45 minutes.