



MAC 'N' CHEESE



QimiQ BENEFITS

- Quick and easy preparation
- Oven baked dishes remain moist for longer



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easy

INGREDIENTS FOR 8 PORTIONS

500 g QimiQ Cream Base

1 Onion(s), finely sliced

20 g Butter

150 ml White wine

140 ml Vegetable stock

120 g Edam, grated

280 g Cheddar cheese, grated

Salt and pepper

Ground nutmeg, ground

960 g Macaroni, cooked

METHOD

1. Preheat the oven to 220 °C (conventional oven).
2. Sauté the onion in the butter. Douse with the white wine and add the vegetable stock.
3. Add the QimiQ Sauce Base and cheese and allow to simmer until the cheese has melted. Season to taste with salt, pepper and nutmeg.
4. Place the cooked macaroni into a baking dish and distribute the QimiQ mixture on top.
5. Bake in the preheated oven for approx. 5-8 minutes.
6. **Tip:** Garnish with fresh herbs.