



# GORGONZOLA CREAM SAUCE

## QimiQ BENEFITS

- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>425 g</b>	QimiQ Cream Base
<b>50 g</b>	Onion(s), finely chopped
<b>10 g</b>	Garlic, finely chopped
<b>50 g</b>	Butter
<b>150 ml</b>	White wine
<b>500 ml</b>	Milk
<b>300 g</b>	Gorgonzola, grated
	White pepper
	Flat-leaf parsley, finely chopped

## METHOD

1. Sauté the onions and garlic in butter. Add the white wine and reduce to a syrup.
2. Add the milk and QimiQ Sauce Base and continue to cook for a further 2-3 minutes.
3. Remove from the heat, add the Gorgonzola, season to taste with the white pepper and sprinkle with the chopped parsley.