



MIXED CHEESE SAUCE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 15 PORTIONS

750 g QimiQ Cream Base

65 g Onion(s), finely chopped

0.5 Garlic clove(s), finely chopped

35 g Butter

200 ml White wine

100 ml Port, white

400 ml Milk

400 g Cheddar cheese, white

150 g Blue veined cheese, grated

Salt and pepper

METHOD

1. Fry the onion and garlic in butter until soft. Add the wine and port and reduce by half.
2. Stir in the milk and QimiQ Sauce Base and bring to the boil. Add the cheese and continue to cook until the cheese has completely melted and the required consistency has been achieved.
3. Season to taste with salt and pepper and blend if required.