

## COLD CHEDDAR CHEESE SAUCE FOR PASTA

## **QimiQ BENEFITS**

- Sauce can be mixed cold, no cooking required
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- All natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible





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easy

## **INGREDIENTS FOR 940 G**

| 500 g | QimiQ Sauce Base        |
|-------|-------------------------|
| 300 g | Cheddar cheese, grated  |
| 70 ml | Milk                    |
| 40 g  | Bread crumbs            |
| 1 g   | White pepper, ground    |
| 4 g   | Onion(s), dried, ground |
| 2 g   | Garlic powder           |
| 4 g   | Salt                    |

## **METHOD**

- 1. Pour all of the ingredients into a Robot Coupe and mix well.
- 2. Mix with pasta, vegetables etc. and serve hot.