



# COLD CHEDDAR CHEESE SAUCE FOR GRATINATING

## 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

**60 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. Use to gratinate as usual.