



THREE CHEESE ALFREDO SAUCE



QimiQ BENEFITS

- Problem-free reheating possible
- All natural, contains no preservatives, additives or emulsifiers
- Acid, heat and alcohol stable



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easy

INGREDIENTS FOR 6 PORTIONS

57 g	Onion(s), finely chopped
14 g	Garlic, finely chopped
57 g	Butter
85 g	AP Flour
118 ml	White wine
591 ml	Chicken stock
425 g	QimiQ Classic, chilled
142 g	Cheddar cheese, grated
142 g	Parmesan, grated
142 g	Fontina cheese, grated
57 g	Butter
	Nutmeg
	White pepper

METHOD

1. Sauté the onions and garlic in butter and dust with the flour.
2. Add the wine and chicken stock and allow to simmer for a further 4 minutes.
3. Add the QimiQ Classic, cheese and butter and blend smooth with a stick blender.
4. Remove from the heat and season to taste with the nutmeg and pepper.