



TRUFFLED GRITS WITH SHRIMPS

QimiQ BENEFITS

- Dairy cream - best quality
- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

670 g	QimiQ Sauce Base
1000 g	Shrimps
450 g	Stone ground grits, washed
670 g	Water
400 g	Excalibur English Cheddar Cheese
35 g	Garlic, granulated
2 tbsp	Thyme, fresh
	Salt and pepper
500 g	Wild mushrooms
250 g	Shallot(s), minced
150 g	Butter
	Truffles, fresh

METHOD

1. Boil the grits with the QimiQ Sauce Base and water until soft.
2. Sauté the mushrooms and shallots in butter. Add to the grits together with the Excalibur English Cheddar Cheese and spices and mix well.
3. Sauté the shrimps and place onto the grits. Garnish with truffle.