



SPAGHETTI IN CHEESE SAUCE

QimiQ BENEFITS

- Acid, heat and alcohol stable
- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- Freezer stable



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easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
80 g	Onion(s), brunoise
5 g	Garlic, finely sliced
20 g	Butter
400 ml	Vegetable stock
	Salt and pepper
175 g	Cream cheese
150 g	Alpine cheese [strong] 45 % fat
400 g	Spaghetti

METHOD

1. Fry the onion and garlic in butter. Douse with the stock and cook for a few minutes.
2. Stir in the QimiQ Sauce Base and bring back to the boil.
3. Add the cream cheese and cheese and stir until completely melted.
4. Blend smooth and season to taste.
5. Cook the spaghetti al dente in salt water. Toss in the cheese sauce and serve.