



MACARONI CHEESE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

80 g Onion(s), brunoise

5 g Garlic, finely sliced

20 g Butter

400 ml Clear vegetable stock

250 g QimiQ Sauce Base

Salt and pepper

175 g Cream cheese

150 g Alpine cheese [strong] 45 % fat

600 g Macaroni

METHOD

1. Fry the onion and garlic in butter until soft. Add the vegetable stock and bring to a boil and cook for a few minutes.
2. Stir in the QimiQ Sauce Base and bring back to a boil.
3. Add the cream cheese and alpine cheese and heat until melted.
4. Blend the sauce and season to taste.
5. Cook the macaroni al dente in salt water, drain well and serve in the cheese sauce.