



CHEESE SAUCE



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 Vegetable stock

250 g QimiQ Sauce Base

Salt and pepper

175 g Cream cheese

150 g Alpine cheese [strong] 45 % fat

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 a boil.
3. Add the cream cheese and cheese and stir until completely melted.
4. Blend smooth and season to taste.