



CHILI CON QUESO



QimiQ BENEFITS

- Problem-free reheating possible
- Alcohol stable and does not curdle
- Binds with fat



15



easy

INGREDIENTS FOR 10 PORTIONS

500 ml QimiQ Sauce Base

50 ml Olive oil

100 g Onion(s), minced

30 g Garlic, minced

50 ml Tequila

800 g Sharp cheddar cheese, grated

200 g Sweet peppers, tricolor, finely chopped

50 g Jalapeno peppers, cored

Salt and pepper

METHOD

1. Sauté the onion and garlic in olive oil.
2. Douse with the tequila. Stir in the QimiQ Sauce Base, bring to a boil and cook for a few minutes.
3. Remove from the heat, add the cheese and stir until completely melted.
4. Stir in the remaining ingredients and season to taste.