



ALFREDO FRA DIAVOLO SAUCE



QimiQ BENEFITS

- Reduces skin formation
- Problem-free reheating possible
- Acid and alcohol stable
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

420 g	QimiQ Sauce Base
40 g	Butter
20 g	Garlic clove(s), minced
3 g	Red chili flakes
100 ml	Dry white wine
100 ml	Chicken stock
110 g	Parmesan min. 45 % fat , finely grated
70 g	Mozzarella, finely grated
10 g	Lemon peel, finely grated
2 g	Nutmeg, freshly grated
4 g	Parsley
	Salt and pepper

METHOD

1. Melt the butter in small saucepan. Add the garlic and crushed chili flakes and brown for 1.5 minutes.
2. Deglaze with the white wine and allow to simmer for 1 minute.
3. Pour in the chicken stock, QimiQ Sauce Base and bring to a light boil.
4. Using a whisk, add the cheese slowly, making sure it does not stick to the bottom of the pot. Continue to whisk vigorously until all of the cheese has been incorporated.
5. Remove from the heat. Add the lemon zest, nutmeg and parsley and mix well. Season to taste.