



STONE GROUND GRITS WITH FOREST MUSHROOMS



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Smooth and creamy consistency in seconds
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

670 g QimiQ Sauce Base

450 g Stone ground grits, washed

670 ml Water

Salt and pepper

300 g Cheddar cheese, shredded

150 g Chanterelles

150 g Shiitake mushrooms

150 g Morel mushrooms

150 g Portobello mushrooms

150 g Shallot(s)

30 g Garlic

180 ml White wine

20 g Thyme

20 g Basil

Salt and pepper

150 g Butter

100 ml Balsamic vinegar, aged 8 years

METHOD

1. Boil the grits with the QimiQ Sauce Base and water until soft.
2. Sauté the mushrooms in butter and deglaze with the white wine. Add the herbs and balsamic vinegar and season to taste with salt and pepper. Add to the grits mixture followed by the cheese. Serve.