



STATESBORO GORGONZOLA GRITS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



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INGREDIENTS FOR 10 PORTIONS

445 g QimiQ Sauce Base

325 g Stone ground grits

445 ml Water

3 g Salt

2 g Black pepper

3 g Garlic, granulated

250 g Statesboro gorgonzola

20 ml White balsamic vinegar

METHOD

1. Boil the grits with the QimiQ Sauce Base and water until soft.
2. Add the Statesboro gorgonzola with the remaining ingredients and season to taste with salt and pepper.