



KARST MAC AND CHEESE



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

| | |
|----------------|--------------------------------|
| 308.4 g | QimiQ Sauce Base |
| 23.6 g | Butter |
| 23.6 g | AP Flour |
| 83.4 ml | Chicken stock |
| 378.7 g | Karst Cave Aged Cheese |
| 23.6 g | Karst Cave Aged Cheese, grated |
| 11.8 g | Bread crumbs |
| 11.8 g | Butter |
| | Chives |
| 94.8 g | Smoked bacon |
| | Red bell pepper(s), diced |
| | Onion powder |
| 20 g | Hot sauce |
| | Nutmeg, ground |
| | Salt |
| | Black pepper, ground |
| 1.5 kg | Macaroni, cooked |

METHOD

1. Preheat the oven to 350 °F (conventional oven).
2. Sweat the flour in the butter and add the chicken stock and QimiQ Sauce Base. Allow to simmer for approx. 5 minutes and whisk in the Karst Cave Aged Cheese.
3. Mix the sauce with the remaining ingredients and fill into a casserole dish. Bake in the preheated oven for approx. 20 minutes.
4. Garnish with herbs and serve.