



# PACOJET - GORGONZOLA FILLING FOR RAVIOLI



## QimiQ BENEFITS

- No separation of added ingredients
- Enhances the natural taste of added ingredients
- Deep freeze stable



## INGREDIENTS FOR 1 PACOJET BEAKER

**100 g** QimiQ Sauce Base

**300 g** Hard cheese, grated

**340 g** Gorgonzola, diced

**2** Egg(s)

**40 ml** Olive oil

Salt and pepper

## METHOD

1. Blend the ingredients together until smooth.
2. Pour into a Pacojet beaker and freeze at -9 °F for approx. 24 hours.
3. Pacotize.