



MAC & CHEESE TRADITIONAL



QimiQ BENEFITS

- Quick and easy preparation
- Oven baked dishes remain moist for longer
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 10 PORTIONS

1077 g	QimiQ Sauce Base
907 g	Penne (pasta)
	Water
	Salt
113 g	Butter
21 g	All purpose flour
340 g	Cheddar cheese, grated
340 g	Alpine cheese [strong] 45 % fat , grated
14 g	Panko Japanese bread crumbs
4 g	Spanish smoked hot paprika
57 g	Cheddar cheese, shredded
57 g	Alpine cheese [strong] 45 % fat , shredded
14 g	Panko Japanese bread crumbs
	Salt and pepper

METHOD

1. Preheat the oven to 350 °F (convection oven).
2. Cook the penne for 10-12 minutes or until al dente. Drain and set aside.
3. Melt the butter in a saucepan and stir in the flour. Cook for 1-2 minutes.
4. Mix the panko bread crumbs with the cooked penne. Add the sauce and mix well.
5. Place in a baking pan and top with the remaining cheese and panko bread crumbs.
6. Bake in the preheated oven for approx. 30-45 minutes.