



# MAC 'N' CHEESE



## QimiQ BENEFITS

- Quick and simple preparation
- Oven baked dishes remain moist for longer



20



easy

## INGREDIENTS FOR 8 PORTIONS

**500 g** QimiQ Sauce Base

**1** Onion(s), finely sliced

**20 g** Butter

**150 ml** White wine

**140 ml** Vegetable stock

**120 g** Edam, grated

**280 g** Cheddar cheese, grated

Salt and pepper

Nutmeg, ground

**960 g** Macaroni, cooked

## METHOD

1. Preheat the oven to 430 °F (conventional oven).
2. Sauté the onion in the butter. Douse with the white wine and add the vegetable stock.
3. Add the QimiQ Sauce Base and cheese and allow to simmer until the cheese has melted. Season to taste with salt, pepper and nutmeg.
4. Place the cooked macaroni into a baking dish and distribute the QimiQ mixture on top.
5. Bake in the preheated oven for approx. 5-8 minutes.
6. **Tipp:** Mit frisch gehackten Kräutern garnieren.