



GORGONZOLA SAUCE

QimiQ BENEFITS

- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 10 PORTIONS

425 g	QimiQ Sauce Base
50 g	Onion(s), finely chopped
10 g	Garlic, finely chopped
50 g	Butter
150 ml	White wine
500 ml	Milk
300 g	Gorgonzola, grated
	White pepper
	Parsley, finely chopped

METHOD

1. Sauté the onions and garlic in butter. Add the white wine and reduce to a syrup.
2. Add the milk and QimiQ Sauce Base and continue to cook for a further 2-3 minutes.
3. Remove from the heat, add the Gorgonzola, season to taste with the white pepper and sprinkle with the chopped parsley.