



BLUE CHEESE 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

500 g	QimiQ Sauce Base
80 g	Onion(s), finely chopped
20 g	Garlic, finely chopped
80 g	Butter
125 ml	White wine
500 ml	Milk
300	Blue cheese
	White pepper
	Parsley, finely chopped

METHOD

1. Sauté the onions and garlic in butter. Add the white wine and reduce to a syrup.
2. Stir in the QimiQ Sauce Base and milk and continue to cook until the required consistency has been achieved.
3. Remove from the heat, add the blue cheese, season to taste with the white pepper and sprinkle with the chopped parsley.