



CHEESE GRITS WITH WILD SHRIMP

QimiQ BENEFITS

- Reduces skin formation
- Enhances the natural taste of added ingredients
- Problem-free reheating possible
- Acid, heat and alcohol stable



15



easy

INGREDIENTS FOR 10 PORTIONS

220 g	Stone ground grits, ground
760 ml	Fish stock
70 g	Parmesan, grated
135 g	Goat Milk Cheddar, grated
80 g	Fontina cheese, grated
280 g	QimiQ Classic, chilled
	Garlic, crushed
	Salt and pepper
60 pcs	Shrimp, peeled

METHOD

1. Wash the Grits until the water is clear.
2. Bring to a boil in the fish stock and simmer until tender.
3. Add the three cheeses and continue to simmer until the cheese has completely melted and is well incorporated.
4. Stir in the chilled QimiQ Classic, adjust the seasoning and mix well.
5. Sauté the peeled shrimp and serve with the cheese grits.
6. Optional: garnish with fried basil leaves, diced tomatoes with olive oil and seasoning, basil pesto and balsamic reduction.