



Recipe Service

HACO swiss

Recipe: **Vegetables with Cheese Sauce**
a vegetarian delight

Product Group: Sauce Mixes

Serving size: 10



Ingredients:

6 oz **“HACO Swiss” Salsa per Pasta
Quattro Formaggi, #650**
1 quart water
4 oz onion
14 oz zucchini, prepared
10 oz pumpkin, prepared
8 oz carrots, prepared
7 oz stalk celery, prepared
2 oz tomatoes
8 oz canned sweet corn, drained
1 cup heavy cream
2 oz grated cheese
2 fl. oz white wine
some **“HACO Swiss” Supreme Hacomat
Seasoning Powder, #513, #523 or #533**
season with pepper and nutmeg

Mise-en-place (preparation):

- cut vegetables (but tomatoes) leafy
- peel tomatoes, seed and cut into dices
- dissolve “Salsa Quattro Formaggi” in hot water while stirring well with a whisk, bring to boil and let simmer for 5 minutes
- add cream, cheese and white wine to sauce and season with pepper and nutmeg

Directions:

Sauté vegetables (but tomatoes) in butter. Add some Vegetable base and cook while covered (vegetables should still be crisp). Add sauce and tomatoes and season to taste