

Four Cheese Sauce



- 2 cups heavy whipping cream
- 1/2 cup **BELLISSIMO** shredded mozzarella cheese
- 1/2 cup butter
- 1/2 cup grated Parmesan cheese
- 1/2 cup shredded provolone cheese
- 1/2 cup grated Romano cheese

1. In a medium saucepan, combine whipping cream and butter. Bring to a simmer over medium heat, stirring frequently until butter melts.
2. Gradually stir in grated Parmesan cheese, grated mozzarella cheese, grated provolone cheese, and grated Romano cheese. Reduce heat to low and continue to stir just until cheese is melted.
3. Serve immediately, sauce will thicken upon standing.

Cream of Chicken Florentine



12 oz cooked chicken, diced
4 oz **BELLISSIMO** chicken base
6 oz butter
6 oz flour
3 qts water
2 cups spinach, chopped
3 oz pimento, small dice
2 cups light cream
1/4 tsp nutmeg, ground
croutons

1. In a heavy, metal pot, melt butter. Mix in flour and cook over medium heat for 3 minutes.
2. In a large pot, heat water and add chicken meat and chicken base. Using a wire whip, blend in the butter-flour mixture (roux). Gently boil for one minute while stirring constantly. Add spinach and pimento. Reduce to a simmer for 5 minutes.
3. Stir in cream and nutmeg. Simmer for five minutes.

Serving Suggestion: Garnish dish with croutons.