



WALDORF CHICKEN SALAD



QimiQ AVANTAGES

- No separation of added liquids
- Longer presentation times without loss of quality
- Reduces skin formation and discoloration, enabling longer presentation times



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INGRÉDIENTS POUR 5 PORTIONS

3 LB Filet de blanc de poulet

0.5 Mayonnaise 40 % Fett

1 Yogourt grec

0.25 QimiQ Base crème,

0.25 Jus d'un citron

1 TL Black Pepper # 18

1 TL Kosher Salz

1 TL Selleriesamen

3 Granny Smith Äpfel,

1

1 , halbiert

2 Stangensellerie,

1.5 Pekannüsse,

PRÉPARATION

1. In a pot, boil the Chicken Breast till able to shred. – Shred and set aside.
2. In a bowl, combine the Mayonnaise, Greek Yogurt, QimiQ Classic, Lemon Juice, Pepper, Salt, and Celery Seed.
3. Mix thoroughly, then add the chicken and the remaining ingredients.
4. Allow chilling before serving.