



CHICKEN VELUTE

QimiQ BENEFITS

- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- 100% natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible
- Emulsifies with butter
- Deep freeze stable



15



easy

INGREDIENTS FOR 3165 G

100 g	Onion(s), finely chopped
60 g	Celery, diced
40 g	Butter
500 ml	White wine
0.5 g	Bay leaves
0.4 g	Thyme, dried
2.9 g	Lemon peel
0.7 g	White pepper, ground
10 ml	Balsamic vinegar, white
1500 ml	Chicken stock
15 g	Corn flour / starch
40 ml	Water
750 g	QimiQ Cream Base
145 g	Sour cream 15 % fat

METHOD

1. Sauté the onion and celery in the butter.
2. Add the wine, bring to the boil and simmer. Add the spices and chicken stock, bring to the boil and simmer.
3. Add the starch to the water and mix to a paste. Use to thicken the sauce, add the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Finish with the sour cream and strain well.