



CREAMY CHICKEN GRAVY

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
- Quick and easy preparation



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easy

INGREDIENTS FOR 575 G

300 g QimiQ Cream Base

50 g Butter

20 g All purpose flour

200 ml Chicken stock

1 g White pepper, ground

4 g Salt

METHOD

1. Melt the butter, add the flour and mix to a thick paste. Add the chicken stock and bring to the boil.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season to taste.