



GRILLED HERB MARINATED CHICKEN BREASTS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Emulsifies with oil
- Acid stable and does not curdle
- Keeps grilled meats moist for longer



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easy

INGREDIENTS FOR 8 PORTIONS

125 g QimiQ Classic, unchilled

60 ml Olive oil

60 ml Water

1 tbsp Brown sugar

40 g Garden herbs, fresh, chopped

3 Garlic clove(s), finely chopped

3 tbsp Lemon juice

1 tbsp Tabasco sauce

Salt and pepper

8 Chicken breast fillets 125 g each

METHOD

1. For the marinade, whisk QimiQ Classic smooth. Slowly add the olive oil while stirring continuously. Add the remaining ingredients and mix well.
2. Marinate the chicken breasts and chill for approx. 4 hours.
3. Drain the breasts and warm up the marinade. Grill, and brush regularly with the marinade until the chicken breasts are cooked through.