



CHICKEN SALAD



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

800 g Chicken breast fillet

80 g QimiQ Classic

250 g Mayonnaise 80 % fat

30 g Mustard

50 g Low fat yoghurt

100 g Green pepper(s), diced

100 g Celery, diced

100 g Tomato(es), cored

Salt and pepper

Cayenne pepper

METHOD

1. Cook and dice the chicken and allow to cool.
2. Whisk QimiQ Classic smooth. Add the mayonnaise, mustard and yoghurt and mix well.
3. Fold in the chicken, peppers, celery and tomato and adjust the seasoning. Chill and mix well before serving.