



STRIPS OF CHICKEN IN VEGETABLE SAUCE



QimiQ BENEFITS

- Problem-free reheating possible
- Creamy indulgent taste with less fat
- Alcohol stable and does not curdle
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CHICKEN

| | |
|---------------|--|
| 500 g | Chicken breast fillet, cut into strips |
| 30 ml | Soya sauce |
| 2 tbsp | Corn flour / starch |
| 1 tsp | Curry powder |
| | Salt |
| | White pepper |
| 3 tbsp | Peanut oil |

FOR THE VEGETABLE SAUCE

| | |
|---------------|---------------------------------|
| 125 | QimiQ Cream Base |
| 2 tbsp | Sunflower oil |
| 1 | Onion(s), finely shredded |
| 1 | Garlic clove(s), finely chopped |
| 150 g | Leek, finely sliced |
| 100 g | Carrot(s), sliced |
| 150 g | Leaf spinach, cut into strips |
| 50 ml | Dry white wine |
| 350 ml | Clear vegetable stock |
| 1 tbsp | Corn flour / starch |
| 40 ml | Soya sauce |
| | Salt |
| | White pepper |

METHOD

1. Mix the soya sauce, corn flour, curry powder, salt and pepper together and use to marinate the chopped chicken for approx. 30 minutes.
2. Fry the chicken in the peanut oil. Remove from the pan and keep warm.
3. For the vegetable sauce, heat the oil. Sauté the onion, garlic and vegetables, stirring constantly. Reduce the heat, douse with the white wine and vegetable stock.
4. Stir the corn flour into the soya sauce and stir into the sauce. Cook for a further 5 minutes over low heat until the vegetable is firm to the bite.
5. Add the chicken to the vegetable sauce. Season with salt and pepper and finish with the cold QimiQ Cream Base (previously QimiQ Sauce Base).