



CHICKEN SAUSAGE, BROCCOLINI AND WILD RICE CASSEROLE



QimiQ BENEFITS

- Bake stable
- Quick and easy preparation
- Full creamy taste with less fat and cholesterol
- Reduces discolouration
- Sauce can be mixed cold, no cooking required



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE HERB TOPPING

- 100 g QimiQ Classic, unchilled
- 100 g Butter, softened
- 5 g Flat-leaf parsley, chopped
- 2 g Thyme, chopped
- 2 g Oregano, chopped
- 5 g Basil, chopped
- 4 g Garlic powder
- 2 g Salt
- 1 g Black pepper, freshly ground
- 30 g Parmesan, grated
- 30 g Bread crumbs

FOR THE CHICKEN SAUSAGE, BROCCOLINI AND WILD RICE CASSEROLE

- 225 g QimiQ Cream Base
- 60 g Butter
- 100 g Chicken Sausage, roughly chopped
- 120 g Spanish onion(s), diced
- 90 g Celery, brunoise
- 90 g Carrot(s), brunoise
- 120 g Mushrooms, sliced
- 100 g Dry white wine
- 20 g Worcestershire sauce
- 100 g Sour cream 20 % fat
- 125 g Pecorino Toscano, grated
- Salt, to taste
- 285 g Broccolini, blanched
- 200 g Wild Rice, cooked

METHOD

1. For the herb topping: Whisk QimiQ Classic smooth. Add the soft butter, herbs, garlic powder, salt, pepper, parmesan and fold together with Panko bread crumbs. Roll in between plastic film 1/4 inch thick and freeze.
2. Preheat the oven to 350° F/175° C.
3. In a large skillet heat butter and brown the sausage. Add the onions, celery, carrot and mushrooms and cook till tender.
4. Deglaze with white wine, add worcestershire sauce. Set aside and briefly cool.
5. In a large bowl mix together the sausage vegetable mix, QimiQ Sauce Base, sour cream, pecorino toscano, broccolini and wild rice. Season to taste.
6. Place the mixture in a greased casserole pan, top with semi frozen Herb Topping. Bake in oven for 25-30 minutes or until desired color is achieved.