



# SMOKED CHICKEN CHOWDER



## QimiQ BENEFITS

- Acid stable and does not curdle
- Smooth and creamy consistency in seconds
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 4954 G

<b>1235 g</b>	QimiQ Cream Base
<b>40 g</b>	Onion(s), diced
<b>140 g</b>	Nueske`s Applewood Smoked Bacon, diced
<b>170 g</b>	Celery, peeled
<b>80 g</b>	Butter
<b>40 g</b>	Flour
<b>1045 g</b>	Chicken stock
<b>125 g</b>	Poblano pepper
<b>150 g</b>	Red pepper(s)
<b>205 g</b>	Sweet corn, fresh
<b>1065 g</b>	Chicken breast fillet, diced
<b>40 g</b>	Spring onion(s), finely chopped
<b>15 g</b>	Salt
<b>5 g</b>	Pepper
<b>28 g</b>	Garlic, squeezed
<b>1 g</b>	Thyme
<b>15 g</b>	Balsamic vinegar, white
<b>335 g</b>	Smoked Provolone min. 45% fat , grated

## METHOD

1. Sauté the bacon, onions and celery in butter. Dust with the flour, add the hot chicken stock and simmer.
2. Fire-roast the peppers, peel, deseed and cut into small dice. Grill the corn, shuck and set aside.
3. Add the QimiQ Sauce Base to the chicken stock and simmer.
4. Add the chicken and cook until tender. Add the peppers, corn and spring onions.
5. Stir in the cheese and simmer until the cheese has completely melted.
6. Season and continue to cook until the required consistency has been achieved.