



STUFFED ROAST CHICKEN



QimiQ BENEFITS

- Fillings remain moist for longer
- Firmer and more stable fillings
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 4 PORTIONS

1 Chicken [1.2 kg]

Salt and pepper

Thyme

FOR THE STUFFING

125 g QimiQ Cream Base

2 Mushrooms, finely diced

2 tbsp Green peas

2 tbsp Ham, finely diced

40 g Butter, to fry

80 ml Milk

500 g White bread , diced

1 tbsp Flour

2 Egg(s)

1 tbsp Mixed herbs, finely chopped

Salt and pepper

Thyme

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the stuffing: fry the mushrooms, peas and ham in the butter.
3. Add the QimiQ Sauce Base and milk and pour the warm mixture over the diced bread. Allow to rest for approx. 10 minutes. Add the flour, eggs and herbs and mix well.
4. Season the chicken with salt, pepper and thyme. Stuff with the bread mixture and close the opening.
5. Roast in the preheated oven for approx. 1 hour and baste the chicken regularly.