



CHICKEN WITH DUMPLINGS



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Full taste with less fat content
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CHICKEN

500 g	QimiQ Cream Base
1150 g	Chicken breast fillet
10 g	Salt
2.5 g	Pepper
35 g	All purpose flour
45 g	Butter
250 g	White onions, finely diced
150 g	Celery, diced
500 ml	Chicken stock
250 g	Carrot(s), diced
290 ml	Water
1 g	Bay leaf
25 g	Garlic clove(s), minced
1 g	Thyme leaves
0.5 g	Curcuma, dried
0.25 g	Cayenne pepper

FOR THE DUMPLING BATTER

75 g	QimiQ Cream Base
60	Egg(s)
75 ml	Milk 2 % fat
310 g	All purpose flour
18 g	Baking powder
3 g	Salt

METHOD

1. Season the chicken with salt and pepper. Dust with flour and set aside.
2. Brown the chicken pieces in the butter and set aside.
3. Place the diced onions, celery and carrots into the same pot used to brown the chicken. Sauté the vegetables. Dust with a little flour and top with the chicken stock.
4. Simmer for a minute, add the QimiQ Sauce Base and chicken pieces. Stir well. Allow to simmer, covered in the oven until the chicken is almost done. Add the spices and water.
5. For the dumplings: whisk the eggs, QimiQ Sauce Base and milk smooth. Sift the flour, baking powder and salt.
6. Blend the dry ingredients well and slowly add them to the liquid mixture.
7. Roll out the dumpling mixture, cut into 1 inches squares about 1/16 inch thick.
8. Place the cut dumplings into the chicken dish and cook covered in the oven until the chicken is tender