



CHICKEN LEGS IN BACON AND SWEET PEPPER SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Reduces skin formation



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Chicken legs 250 g each

Salt and pepper

Olive oil, to fry

FOR THE SAUCE

250 g QimiQ Classic, chilled

3 tbsp Onion(s), finely chopped

3 tbsp Streaky smoked bacon, diced

1 Red pepper(s), finely diced

1 Green pepper(s), finely diced

2 tbsp Smoked sweet paprika

2 Rosemary twigs

4 Garlic clove(s), unpeeled

2 tbsp Flour, to dust

100 ml Dry white wine

250 ml Vegetable stock

Salt and pepper

METHOD

1. Cut the meat around the joint on the chicken legs and season with salt and pepper. Sauté in oil, remove from the pan and put to one side.
2. For the sauce: fry the onion, bacon and diced sweet peppers in the pan used for the chicken. Add the paprika powder, rosemary, garlic and flour and continue to fry for a few minutes. Douse with white wine and stock.
3. Place the chicken legs in the sauce, cover and cook for approx. 15 minutes. Turn the chicken legs regularly.
4. Remove the chicken legs from the sauce and keep warm.
5. Cook the sauce for a further 5 minutes at low heat.
6. Finish with cold QimiQ Classic and serve immediately.