



# GRATINATED CHICKEN BREAST FILLET WITH CREAMY MUSHROOM SAUCE



## QimiQ BENEFITS

- Dairy cream - best quality
- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat



25



medium

## INGREDIENTS FOR 10 PORTIONS

**10** Chicken breast fillets à 150 g each  
Vegetable oil, to fry

### FOR THE GRATIN SAUCE

**375 g** QimiQ Cream Base  
**180 g** Parmesan, grated  
**40 g** White bread crumbs  
Salt and pepper  
Ground nutmeg, ground

### FOR THE CREAMY MUSHROOM SAUCE

**750 g** QimiQ Cream Base  
**80 g** Butter  
**80 g** Onion(s), finely chopped  
**450 g** Mushrooms  
**1 litre(s)** White wine  
**380 ml** Vegetable stock  
Salt and pepper  
Mixed herbs

## METHOD

1. For the gratin sauce: mix the QimiQ Cream Base with the remaining ingredients well and season to taste. Pan fry the chicken breast filets and spread the gratin sauce on top. Cook in the oven at 180°C for approx. 8-10 minutes.
2. For the creamy mushroom sauce: sauté the onions and mushrooms. Add the vegetable stock and QimiQ Cream Base and bring to the boil. Season to taste and add the herbs.