



# CHICKEN, SWEET PEPPER AND CUCUMBER SANDWICH FILLING



## QimiQ BENEFITS

- Quick and easy preparation
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 1000 G

|               |                                   |
|---------------|-----------------------------------|
| <b>220 g</b>  | QimiQ Classic, unchilled          |
| <b>180 g</b>  | Cream cheese                      |
| <b>265 g</b>  | Chicken breast fillet             |
| <b>44 g</b>   | Tomato ketchup                    |
| <b>130 g</b>  | Sweet pepper(s), cored            |
| <b>130 g</b>  | Cucumber(s), finely diced         |
| <b>27 g</b>   | Horseradish                       |
| <b>1 tbsp</b> | Flat-leaf parsley, finely chopped |
|               | Salt and pepper                   |
|               | Lemon juice                       |

## METHOD

1. Fry the chicken, dice and allow to cool.
2. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Chill well and stir before serving.