



CHICKEN SANDWICH FILLING



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Reduces skin formation and discolouration, enabling longer presentation times
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 1000 G

340 g	Chicken breast fillet
110 g	QimiQ Classic, unchilled
230 g	Mayonnaise, 40% fat
15 ml	Lemon juice
15 g	Mustard
110 g	Celery, finely diced
55 g	Cranberries, dried, chopped
110 g	Apples, peeled , finely diced
	Salt and pepper
	Sugar

METHOD

1. Cook the chicken. Allow to cool and shred into small pieces.
2. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Chill well and stir before using.