



# CHICKEN CURRY STUFFED RICE OMELETTE



## QimiQ BENEFITS

- Reduces moisture migration
- Light and fluffy consistency
- Deep freeze stable



15

## INGREDIENTS FOR 10 PORTIONS

### FOR THE OMELETTES

**350 g** QimiQ Cream Base

**2000 g** Whole egg(s)

### FOR THE FILLING

**400 g** QimiQ Cream Base

**70 g** Onion(s), finely diced

**5 g** Garlic, finely chopped

**60 ml** Olive oil

**280 g** Rice

**550 ml** Vegetable stock, or water

Bay leaf

Salt and pepper

**800 g** Chicken, fresh, finely diced

**4 g** Curry powder

**200 g** Green pepper(s), finely diced

**150 g** Red pepper(s), finely diced

**20 g** Cilantro, finely chopped

## METHOD

1. For the filling: sauté the onions and garlic in olive oil. Add the rice, vegetable stock or water and QimiQ Cream Base (previously QimiQ Sauce Base) and season to taste. Allow to simmer until soft while stirring continuously.
2. Pan fry the chicken and add the remaining ingredients. Add to the warm rice mixture and mix well.
3. For the omelette: mix the eggs and QimiQ Cream Base (previously QimiQ Sauce Base) together well and pour into a hot pan. Cook until lightly firm and place the rice mixture into the middle. Fold the omelette in half.
4. Garnish as required and serve.