



BAKED CHICKEN WITH POTATO MAYONNAISE SALAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Salad tastes light and digestible



40



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE POTATO MAYONNAISE SALAD

500 g	QimiQ Classic, unchilled
2	Red onion(s), finely sliced
4 tbsp	Vegetable oil, to fry
120 ml	Vegetable stock
2 kg	Potatoes, peeled, cooked, sliced
250 ml	Sunflower oil
160 ml	White balsamic vinegar
1 tbsp	Tarragon mustard
1	Lemon(s), juice only
200 g	Pickled gherkins, finely sliced
1 bunch(es)	Flat-leaf parsley, finely chopped
	Salt and pepper

FOR THE BAKED CHICKEN

5	Chicken breast fillets à 150 g each
5	Chicken legs 150 g each
	Salt and pepper
300 g	Flour
4	Egg(s)
400 g	Bread crumbs
	Vegetable oil, to fry

METHOD

1. For the potato mayonnaise salad: pan fry the onions in hot oil and add the vegetable stock. Pour over the potatoes.
2. Whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
3. For the baked chicken: skin the chicken breasts and chicken legs and season with salt and pepper. Bread with the flour, eggs and bread crumbs and fry in hot oil.
4. Serve the baked chicken with the potato mayonnaise salad.
5. **Tip:** Garnish with fresh garden herbs.