



# CHICKEN BREASTS IN MUSHROOM SAUCE



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Enhances the natural taste of added ingredients
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE SAUCE

<b>125 g</b>	QimiQ Classic, chilled
<b>100 g</b>	Onion(s), finely chopped
<b>1 tbsp</b>	Butter
<b>500 g</b>	Mushrooms, finely sliced [émincé PF]
<b>1 tbsp</b>	Flour
<b>375 ml</b>	Clear vegetable stock
	Salt and pepper
<b>1 tbsp</b>	Flat-leaf parsley, finely chopped

### FOR THE CHICKEN BREASTS

<b>4</b>	Chicken breast fillets 125 g each
	Salt and pepper
	Rosemary, ground
<b>3 tbsp</b>	Sunflower oil

## METHOD

1. For the mushroom sauce, fry the onion in butter until soft. Add the mushrooms and cook for a few minutes.
2. Dust with flour, season to taste and douse with the soup. Bring to the boil.
3. Finish with the cold QimiQ Classic. Sprinkle with parsley to serve.
4. Season the chicken breasts, fry on both sides and serve immediately with the mushroom sauce.