



# CHICKEN BREAST



## QimiQ BENEFITS

- Creamy indulgent taste with 100 % butter flavour



10



easy

## Tips

Refine the QimiQ Sauce Hollandaise with the meat juices.

## INGREDIENTS FOR 10 PORTIONS

**1 litre(s)** QimiQ Sauce Hollandaise

**10** Chicken breast fillets à 150 g each

Salt and pepper

Vegetable oil, to fry

## METHOD

1. Season the chicken breast fillets and roast gently on both sides. Finish the cooking process in the oven at 160 °C for approx. 10 minutes.
2. Heat the QimiQ Sauce Hollandaise and serve with the chicken breast fillets.
3. Serve with rice and vegetables.