



# CHICKEN BREAST WITH POTATO ROULADE AND BEAN SHOOT PUREE



## QimiQ BENEFITS

- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat



## INGREDIENTS FOR 10 PORTIONS

**10** Chicken breast fillets à 160 g

Salt and pepper

Vegetable oil, to fry

## FOR THE POTATO ROULADE

**80 g** QimiQ Cream Base

**6** Egg yolk(s)

**200 g** Floury potato(es), cooked, peeled, squeezed

**100 g** Butter, melted

**100 g** Flour

**6** Egg white(s)

Salt and pepper

Ground nutmeg, ground

**130 g** Red onion(s), finely sliced

**60 ml** Olive oil

**250 g** Mushrooms, finely sliced

**100 g** Shiitake mushrooms, finely sliced

**60 g** Flat-leaf parsley, finely chopped

Thyme, finely chopped

## FOR THE BEAN SHOOT PUREE

**120 g** QimiQ Cream Base

**440 g** Bean shoots, cooked

**30 g** Butter

**30 ml** Pumpkin seed oil

Salt and pepper

Ground nutmeg, ground

## METHOD

1. Preheat the oven to 180 °C (air circulation).
2. For the potato roulade: whisk the QimiQ Cream Base with the egg yolks until smooth. Add the well squeezed potatoes and mix well. Add the melted butter and mix well. Add the flour and mix well until fully incorporated.
3. Whisk the egg whites with a pinch of salt until stiff and fold into the potato mixture.
4. Season to taste with the salt, pepper and nutmeg and spread onto a baking tray lined with baking paper. Bake in the preheated oven for approx. 10-15 minutes.
5. Sauté the red onion in hot olive oil. Add the mushrooms and roast until the liquid has evaporated. Add the remaining ingredients and mix well. Season to taste and allow to cool.
6. Distribute the mushrooms onto the potato base and roll into a roulade. Allow to chill well.
7. For the bean shoot puree: blend the warm bean shoots with an immersion blender until smooth. Add the QimiQ Cream Base and mix well.
8. Add the butter and pumpkin seed oil and mix well. Season to taste with salt, pepper and nutmeg.
9. Season the chicken breast fillets with salt and pepper. Pan fry in hot oil on both sides and finish the cooking process in

the oven at 160 °C for approx. 10 minutes.

10. Slice the potato roulade and pan fry in butter on both sides.

11. Serve the chicken breast fillets with the potato roulade and bean shoot puree.