



# GRATINATED CHICKEN BREAST WITH HERB CREAM SAUCE



## QimiQ BENEFITS

- Easy and quick preparation
- Gluten free
- No content maintained



15



easy

## Tips

Serve with sweet potatoes and eggplant.

## INGREDIENTS FOR 10 PORTIONS

**10 ea** Chicken breast fillet  
Salt and pepper

### FOR THE GRATINATING SAUCE

**400 g** QimiQ Cream Base  
**200 g** Cream cheese  
**80 g** Panko Japanese bread crumbs  
**80 g** Parmesan, grated  
Mixed herbs, fresh  
Salt and pepper

### FOR THE HERB CREAM SAUCE

**700 g** QimiQ Cream Base  
**100 g** Shallot(s)  
**80 g** Butter  
**125 ml** White wine  
**300 ml** Vegetable stock  
Salt and pepper  
**1** Garlic clove(s), finely chopped  
**40 g** Mixed herbs, chopped  
**80 g** Spinach, pureed  
**0.5** Lemon(s), juice only

## METHOD

1. For the gratinating mixture: Mix all ingredients well.
2. Season the chicken breasts and roast until half done. Use a piping bag to coat the chicken with the gratinating mixture. Finish cooking the chicken in the oven.
3. For the Sauce: sauté the shallots and deglaze with white wine and vegetable stock. Add QimiQ Sauce Base and bring to a boil. Season to taste.
4. Add the fresh herbs, spinach and lemon juice. Puree with a hand mixer.