



# CHICKEN & DUMPLINGS



## QimiQ BENEFITS

- Quick and easy preparation
- Problem-free reheating possible
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CHICKEN

<b>454 g</b>	QimiQ Cream Base
<b>680 g</b>	Chicken breast, diced
<b>1020 g</b>	Chicken thigh, diced
	Salt and pepper
<b>4 g</b>	Spanish smoked hot paprika
<b>14 g</b>	90/10 Oil blend
<b>57 g</b>	White wine
<b>170 g</b>	Celery, small diced
<b>113 g</b>	Carrots, small diced
<b>170 g</b>	Red onion(s), small diced
<b>57 g</b>	Green onions, sliced
<b>454 g</b>	Water
<b>28 g</b>	Culinary Masters Demi Glace

### FOR THE DUMPLINGS

<b>150 g</b>	QimiQ Cream Base
<b>227 g</b>	All purpose flour
<b>6 g</b>	Baking powder
	Black pepper
<b>7 g</b>	Fresh parsley, minced

## METHOD

1. For the chicken: season the diced chicken with salt, pepper and smoked paprika.
2. Sautee the chicken in the oil.
3. Deglaze with the white wine and reduce slightly (approx. 1 min).
4. Add the vegetables and water and bring to a boil.
5. Add the QimiQ Sauce Base and the demi glace and reduce to medium heat. Simmer until the chicken is tender (approx. 30-45 minutes).
6. For the dumplings: mix the QimiQ Sauce Base, flour, baking powder and black pepper together.
7. Stir in the minced parsley.
8. Knead the dough mixture and form 12-16 dumplings.
9. Place the dumplings in boiling water, reduce temperature and allow to cook for approx. 15 minutes. (The dumplings are done when they float to the surface).