QimiQ

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

TOR THE CHICKEN	
454 g	QimiQ Cream Base
680 g	Chicken breast, diced
1020 g	Chicken thigh, diced
	Salt and pepper
4 g	Spanish smoked hot paprika
14 g	90/10 Oil blend
57 g	White wine
170 g	Celery, small diced
113 g	Carrots, small diced
170 g	Red onion(s), small diced
57 g	Green onions, sliced
454 g	Water
28 g	Culinary Masters Demi Glace
FOR THE DUMPLINGS	
150 g	QimiQ Cream Base
227 g	All purpose flour
6 g	Baking powder
	Black pepper
7 g	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).