



CHICKEN VOL-AU-VENTS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Product will not continue to thicken and solidify when taken from heat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 8 PORTIONS

500 g	QimiQ Cream Base
400 g	Mushrooms, quartered
120 g	Butter
200 g	Shallot(s), finely chopped
250 ml	White wine
500 g	Chicken breast fillet, finely diced
200 g	Spring onion(s), finely sliced
300 g	Green peas
	Salt
	White pepper
24 ea	Vol-au-vent cases
	Garden herbs, fresh, to garnish

METHOD

1. Fry the mushrooms in the butter until all the liquid has evaporated.
2. Add the shallots and continue to fry. Douse with the white wine. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Add the chicken and continue to cook until done.
4. Add the spring onion and peas and allow to draw for 5 minutes. Season to taste with salt and pepper.
5. Fill the vol-au-vent cases with the ragout and garnish with fresh herbs.