



# CHICKEN BREAST WITH POTATO TATAR AND BROCCOLI CREME DE BEURRE



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle
- Full taste with less fat content
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

## INGREDIENTS FOR 10 PORTIONS

**10** Chicken breast fillets à 150 g each  
Salt and pepper

**400 g** Cherry tomatoes  
Vegetable oil, to fry

## FOR THE POTATO TATAR

**250 g** QimiQ Classic, unchilled  
**600 g** Potatoes, peeled and cooked, diced  
**100 g** Onion(s), finely diced  
**40 g** Chives, chopped  
**25 ml** Balsamic vinegar, white  
**30 ml** Olive oil  
Salt and pepper  
Ground nutmeg, grated  
Cumin, ground

## FOR THE BROCCOLI CREME DE BEURRE

**375 g** QimiQ Whip Pastry Cream, chilled  
**100 g** Butter, melted  
**150 g** Broccoli, pureed  
Salt and pepper  
Ground nutmeg, ground

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Season the chicken breasts, fry on both sides and place on a baking sheet with the tomatoes. Finish off in the hot oven for approx. 12 minutes.
3. For the potato tatar: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
4. For the broccoli creme de beurre: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Slowly whisk in the melted butter.
6. Add the remaining ingredients and continue to whip until the required volume has been achieved.
7. Serve with the chicken breast and warm potato tatar.