



POACHED CHICKEN AND MUSHROOM TERRINE



QimiQ BENEFITS

- Quick and easy preparation
- Deep freeze stable
- Alcohol stable and does not curdle



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easy

INGREDIENTS FOR 1 KG

150 g QimiQ Classic, chilled

400 g Chicken breast fillet, minced

250 ml Cream 36 % fat, chilled

60 g Chicken glace, chilled

30 ml Dry vermouth, chilled

Salt and pepper

Ground nutmeg

Pimento spice

90 g Mushrooms, chopped

60 g Pistachios, chopped

METHOD

1. Blend the chilled QimiQ Classic and minced chicken and make it into a farce.
2. Slowly add the chilled cream, glace and Vermouth, mix well and season to taste with the salt, pepper, nutmeg and pimento.
3. Fold in the fried mushrooms and nuts and pour the mixture into a terrine mould lined with cling film.
4. Seal, and poach at 75° C for approx. 45 minutes.