



WALDORF CHICKEN SALAD



QimiQ AVANTAGES

- No separation of added liquids
- Longer presentation times without loss of quality
- Reduces skin formation and discoloration, enabling longer presentation times



20



simplement

INGRÉDIENTS POUR 5 PORTIONS

3 LB Filet de blanc de poulet

0.5 tasse Mayonnaise, 40 % de matières grasses

1 tasse Yogourt grec

0.25 tasse QimiQ Base crème, remué jusqu'à ce que ça soit lisse

0.25 tasse Jus d'un citron

1 cc Black Pepper # 18

1 cc

1 cc Graines de sésame

3 tasse Granny Smith Äpfel,

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1 tasse Raisins blancs, coupées en deux

2 tasse Céleri en branches,

1.5 tasse Noix de pécan,

PRÉPARATION

1. In a pot, boil the Chicken Breast till able to shred. – Shred and set aside.
2. In a bowl, combine the Mayonnaise, Greek Yogurt, QimiQ Classic, Lemon Juice, Pepper, Salt, and Celery Seed.
3. Mix thoroughly, then add the chicken and the remaining ingredients.
4. Allow chilling before serving.