



CHICKEN BREAST WITH POTATO TATAR AND BROCCOLI CREAM



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Chicken breast fillets 125 g each

Salt and pepper

200 g Cherry tomatoes

Vegetable oil, to fry

FOR THE TATAR

125 g QimiQ Classic, room temperature

300 g Potatoes, peeled and cooked, diced

50 g Onion(s), finely diced

20 g Chives, chopped

15 ml Balsamic vinegar, white

15 ml Olive oil

Salt and pepper

Nutmeg, grated

Caraway seeds, ground

FOR THE BROCCOLI

250 g QimiQ Sauce Base

200 g Broccoli, finely sliced

100 g Onion(s), finely diced

20 g Butter

250 ml Vegetable stock

Salt and pepper

METHOD

1. Preheat an oven to 360 °F (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.
4. For the broccoli: lightly fry the broccoli and onion in butter. Add the vegetable stock and bring to a boil. Stir in the QimiQ Sauce Base, season to tastes, allow to cook for a further 5 minutes.
5. Blend the broccoli cream smooth and serve with the chicken breast and warm potato tatar formed with a dessert ring.