



CHICKEN VELUTE

QimiQ BENEFITS

- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- All natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible
- Binds with butter
- Freezer stable



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easy

INGREDIENTS FOR 3165 G

100 g	Onion(s), finely chopped
60 g	Celery, diced
40 g	Butter
500 ml	White wine
0.5 g	Bay leaves
0.4 g	Thyme, dried
2.9 g	Lemon peel
0.7 g	White pepper, ground
10 ml	Balsamic vinegar, white
1500 ml	Chicken stock
15 g	Corn starch
40 ml	Water
750 g	QimiQ Sauce Base
145 g	Sour cream 15 % fat

METHOD

1. Sauté the onion and celery in the butter.
2. Add the wine, bring to a boil and simmer. Add the spices and chicken stock, bring to a boil and simmer.
3. Add the starch to the water and mix to a paste. Use to thicken the sauce, add the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Finish with the sour cream and strain well.