



CREAMY CHICKEN GRAVY

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
- Quick and simple preparation



15



easy

INGREDIENTS FOR 575 G

300 g QimiQ Sauce Base

50 g Butter

20 g All purpose flour

200 ml Chicken stock

1 g White pepper, ground

4 g Salt

METHOD

1. Melt the butter, add the flour and mix to a thick paste. Add the chicken stock and bring to a boil.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season to taste.