



# GRILLED HERB MARINATED CHICKEN BREASTS



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Binds with oil
- Acid stable and does not curdle
- Keeps grilled meats moist for longer



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easy

## INGREDIENTS FOR 8 PORTIONS

**125 g** QimiQ Classic, room temperature

**60 ml** Olive oil

**60 ml** Water

**1 tbsp** Brown sugar

**40 g** Garden herbs, fresh, minced

**3** Garlic clove(s), finely chopped

**3 tbsp** Lemon juice

**1 tbsp** Tabasco sauce

Salt and pepper

**8** Chicken breast fillets 125 g each

## METHOD

1. For the marinade, whisk QimiQ Classic smooth. Slowly add the olive oil while stirring continuously. Add the remaining ingredients and mix well.
2. Marinate the chicken breasts and chill for approx. 4 hours.
3. Drain the breasts and warm up the marinade. Grill, and brush regularly with the marinade until the chicken breasts are cooked through.