



# CHICKEN SAUSAGE, BROCCOLINI AND WILD RICE CASSEROLE



## QimiQ BENEFITS

- Bake stable
- Quick and simple preparation
- Full creamy taste with less fat and cholesterol
- Reduces discoloration
- Sauce can be mixed cold, no cooking required



15



easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE HERB TOPPING

<b>100 g</b>	QimiQ Classic, room temperature
<b>100 g</b>	Butter, softened
<b>5 g</b>	Parsley, minced
<b>2 g</b>	Thyme, minced
<b>2 g</b>	Oregano, minced
<b>5 g</b>	Basil, minced
<b>4 g</b>	Garlic powder
<b>2 g</b>	Salt
<b>1 g</b>	Black pepper, freshly ground
<b>30 g</b>	Parmesan, grated
<b>30 g</b>	Bread crumbs

### FOR THE CHICKEN SAUSAGE, BROCCOLINI AND WILD RICE CASSEROLE

<b>225 g</b>	QimiQ Sauce Base
<b>60 g</b>	Butter
<b>100 g</b>	Chicken Sausage, roughly chopped
<b>120 g</b>	Spanish onion(s), diced
<b>90 g</b>	Celery, brunoise
<b>90 g</b>	Carrot(s), brunoise
<b>120 g</b>	Mushrooms, sliced
<b>100 g</b>	Dry white wine
<b>20 g</b>	Worcestershire sauce
<b>100 g</b>	Sour cream 20 % fat
<b>125 g</b>	Pecorino Toscano, grated
	Salt, to taste
<b>285 g</b>	Broccolini, blanched
<b>200 g</b>	Indian Harvest Wild Rice, cooked

## METHOD

1. For the herb topping: Whisk QimiQ Classic smooth. Add the soft butter, herbs, garlic powder, salt, pepper, parmesan and fold together with Panko bread crumbs. Roll in between plastic film 1/4 inch thick and freeze.
2. Preheat the oven to 350° F/175° C.
3. In a large skillet heat butter and brown the sausage. Add the onions, celery, carrot and mushrooms and cook till tender.
4. Deglaze with white wine, add worcestershire sauce. Set aside and briefly cool.
5. In a large bowl mix together the sausage vegetable mix, QimiQ Sauce Base, sour cream, pecorino toscano, broccolini and wild rice. Season to taste.
6. Place the mixture in a greased casserole pan, top with semi frozen Herb Topping. Bake in oven for 25-30 minutes or until desired color is achieved.