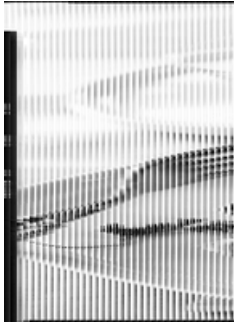




# CHICKEN SCHNITZEL STUFFED WITH GORGONZOLA AND SPINACH



## QimiQ BENEFITS

- Fillings remain moist for longer
- Firmer and more stable fillings
- Enhances the natural taste of added ingredients



15



medium

## INGREDIENTS FOR 4 PORTIONS

**4** Chicken breast schnitzel(s) 150 g each  
Salt

## FOR THE FILLING

**50 g** QimiQ Classic  
**200 g** Leaf spinach, frozen  
**1** Onion(s), finely chopped  
**1** Garlic clove(s), finely chopped  
**20 g** Butter  
**100 g** Gorgonzola, finely diced  
**100 g** Quark 20 % fat  
**1 tbsp** AP Flour, plain

## FOR THE BREAD CRUMBS

AP Flour, plain  
Egg(s)  
Bread crumbs

## METHOD

1. For the filling, chop the thawed spinach into slices.
2. Fry the onion and garlic in butter. Add the spinach and continue to fry until soft. Add the QimiQ Classic, allow to melt and allow the mixture to cool.
3. Add the gorgonzola, quark and flour and mix well.
4. Beat the chicken with a meat hammer until thin, and spread the filling equally onto the four schnitzels. Fold in half, press firmly and secure with toothpicks.
5. Lightly salt the schnitzel, coat with flour, egg and bread crumbs and fry in oil until golden brown.