



# CHICKEN LEGS IN BACON AND BELL PEPPER SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Reduces skin formation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**4** Chicken legs 250 g each

Salt and pepper

Olive oil, to fry

## FOR THE SAUCE

**250 g** QimiQ Classic, chilled

**3 tbsp** Onion(s), finely chopped

**3 tbsp** Streaky smoked bacon, diced

**1** Red bell pepper(s), finely diced

**1** Green bell pepper(s), finely diced

**2 tbsp** Paprika powder

**2** Rosemary twigs

**4** Garlic clove(s), unpeeled

**2 tbsp** AP Flour, to dust

**100 ml** Dry white wine

**250 ml** Vegetable stock

Salt and pepper

## METHOD

1. Cut the meat around the joint on the chicken legs and season with salt and pepper. Sauté in oil, remove from the pan and put to one side.
2. For the sauce: fry the onion, bacon and diced bell peppers in the pan used for the chicken. Add the paprika powder, rosemary, garlic and flour and continue to fry for a few minutes. Douse with white wine and stock.
3. Place the chicken legs in the sauce, cover and cook for approx. 15 minutes. Turn the chicken legs regularly.
4. Remove the chicken legs from the sauce and keep warm.
5. Cook the sauce for a further 5 minutes at low heat.
6. Finish with cold QimiQ Classic and serve immediately.