



CHICKEN SKEWERS WITH THAI PEANUT SAUCE



QimiQ BENEFITS

- Dairy cream - best quality
- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat



25



medium

INGREDIENTS FOR 10 PORTIONS

1 kg Chicken breast fillet, cut into strips

FOR THE MARINADE

110 ml Soy sauce
35 g Brown sugar
35 ml Sherry
40 ml Asian fish sauce
15 g Garlic, finely chopped
24 g Red chili flakes
2 g Black pepper, crushed

FOR THE PEANUT SAUCE

200 g QimiQ Sauce Base
140 g Peanut butter
120 ml Agave nectar
240 ml Coconut milk
30 ml Lime juice
10 g Garlic, granulated
2 g Red chili flakes
115 ml Soy sauce

METHOD

1. For the marinade: mix all the ingredients together well. Marinate the chicken breasts in the marinade for approx. 24 hours.
2. Skewer the chicken breasts and pan fry on both sides.
3. For the peanut sauce: mix all the ingredients together well. Bring to a boil and blend. Season to taste and serve.