



GRATINATED CHICKEN BREAST FILLET WITH CREAMY MUSHROOM 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

10 Chicken breast fillets à 150 g each
Vegetable oil, to fry

FOR THE GRATIN SAUCE

375 g QimiQ Sauce Base
180 g Parmesan, grated
40 g White bread crumbs
Salt and pepper
Nutmeg, ground

FOR THE CREAMY MUSHROOM SAUCE

750 g QimiQ Sauce Base
80 g Butter
80 g Onion(s), finely chopped
450 g Mushrooms
1 litre(s) White wine
380 ml Vegetable stock
Salt and pepper
Mixed herbs

METHOD

1. For the gratin sauce: mix the QimiQ Sauce Base with the remaining ingredients together well and season to taste. Pan fry the chicken breast filets and spread the gratin sauce on top. Cook in the oven at 180°C for approx. 8-10 minutes.
2. For the creamy mushroom sauce: sauté the onions and mushrooms. Add the vegetable stock and QimiQ Sauce Base and bring to the boil. Season to taste and add the herbs.