



CHICKEN BREAST COATED IN SESAME ON CURRY AND ORANGE SALAD



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Dressings made with QimiQ cling better to salads



20



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE MARINADE

| | |
|--------------|---|
| 250 g | QimiQ Classic, room temperature |
| 2 | Orange(s), juice and finely grated zest |
| 40 ml | Olive oil |
| 6 ml | Sesame seed oil |
| | Salt |
| | Black pepper |
| 6.4 g | Curry powder |
| | Lettuce |

FOR THE CHICKEN BREAST

| | |
|---------------|-------------------------|
| 1.5 kg | Chicken breast fillet |
| 240 g | White bread crumbs |
| 20 g | Black sesame seeds |
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| | Vegetable oil, to roast |

METHOD

1. For the marinade: whisk the unchilled QimiQ Classic smooth. Add the orange juice, orange zest, olive oil, sesame oil and spices and mix well. Season to taste with salt and pepper.
2. Brush the chicken breast with the marinade and allow to rest for approx. 1 hour.
3. Mix the bread crumbs with the sesame and toss the chicken breast in it. Pan fry on both sides.
4. Coat the lettuce with the remaining marinade. Cut the chicken breast into strips and place onto the lettuce.
5. Garnish as required and serve.