



# CHICKEN SANDWICH FILLING



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Reduces skin formation and discoloration, enabling longer presentation times
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 1000 G

<b>340 g</b>	Chicken breast fillet
<b>110 g</b>	QimiQ Classic, room temperature
<b>230 g</b>	Mayonnaise, 40% fat
<b>15 ml</b>	Lemon juice
<b>15 g</b>	Mustard
<b>110 g</b>	Celery, finely diced
<b>55 g</b>	Cranberries, dried, chopped
<b>110 g</b>	Apples, peeled , finely diced
	Salt and pepper
	Sugar

## METHOD

1. Cook the chicken. Allow to cool and shred into small pieces.
2. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Chill well and stir before using.