



BAKED CHICKEN WITH POTATO MAYONNAISE SALAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Salad tastes light and digestible



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE POTATO MAYONNAISE SALAD

- 500 g** QimiQ Classic, room temperature
- 2** Red onion(s), finely sliced
- 4 tbsp** Vegetable oil, to fry
- 120 ml** Vegetable stock
- 2 kg** Potatoes, peeled, cooked, sliced
- 250 ml** Sunflower oil
- 160 ml** White balsamic vinegar
- 1 tbsp** Mustard
- 1** Lemon(s), juice only
- 200 g** Pickled gherkins, finely sliced
- 1 bunch(es)** Parsley, finely chopped
- Salt and pepper

FOR THE BAKED CHICKEN

- 5** Chicken breast fillets à 150 g each
- 5** Chicken legs 150 g each
- Salt and pepper
- 300 g** AP Flour
- 4** Egg(s)
- 400 g** Bread crumbs
- Vegetable oil, to fry

METHOD

1. For the potato mayonnaise salad: pan fry the onions in hot oil and add the vegetable stock. Pour over the potatoes.
2. Whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
3. For the baked chicken: skin the chicken breasts and chicken legs and season with salt and pepper. Bread with the flour, eggs and bread crumbs and fry in hot oil.
4. Serve the baked chicken with the potato mayonnaise salad.
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