



AGED MARINATED FETA FILLED CHICKEN BREAST



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality



INGREDIENTS FOR 10 PORTIONS

10 Chicken breast fillets à 150 g each

Salt and pepper

Vegetable oil, to fry

FOR THE FILLING

125 g QimiQ Classic, room temperature

250 g Will Studd Marinated Aged Feta, finely diced

20 g Dijon mustard

80 g White bread crumbs

20 g Egg yolk(s)

Salt

80 g Red bell pepper(s), diced

Thyme, minced

30 g Black olives

20 g Tomato(es), roasted

Black pepper, freshly ground

10 g Garlic powder

METHOD

1. For the filling: whisk the unchilled QimiQ Classic smooth. Add the Will Studd Marinated Aged Feta and the remaining ingredients and mix well. Season to taste.
2. Butterfly the chicken breast fillets, fill and season to taste with salt and pepper.
3. Roast gently on both sides and finish the cooking process in the oven at 350 °F.