



CHICKEN BREAST WITH POTATO ROULADE AND BEAN SHOOT PUREE



QimiQ BENEFITS

- Longer presentation times at room temperature
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat



INGREDIENTS FOR 10 PORTIONS

10 Chicken breast fillets à 160 g

Salt and pepper

Vegetable oil, to fry

FOR THE POTATO ROULADE

80 g QimiQ Sauce Base

6 Egg yolk(s)

200 g Floury potato(es), cooked, peeled, squeezed

100 g Butter, melted

100 g AP Flour

6 Egg white(s)

Salt and pepper

Nutmeg, ground

130 g Red onion(s), finely sliced

60 ml Olive oil

250 g Mushrooms, finely sliced

100 g Shiitake mushrooms, finely sliced

60 g Parsley, finely chopped

Thyme, finely chopped

FOR THE BEAN SHOOT PUREE

120 g QimiQ Sauce Base

440 g Bean shoots, cooked

30 g Butter

30 ml Pumpkin seed oil

Salt and pepper

Nutmeg, ground

METHOD

1. Preheat the oven to 350 °F (air circulation).
2. For the potato roulade: whisk the QimiQ Sauce Base with the egg yolks until smooth. Add the well squeezed potatoes and mix well. Add the melted butter and mix well. Add the flour and mix well until fully incorporated.
3. Whisk the egg white with a pinch of salt until stiff and fold into the potato mixture.
4. Season to taste with salt, pepper and nutmeg and spread onto a baking tray lined with baking paper. Bake in the preheated oven for approx. 10-15 minutes.
5. Sauté the red onion in hot olive oil. Add the mushrooms and roast until the liquid has evaporated. Add the remaining ingredients and mix well. Season to taste and allow to cool.
6. Distribute the mushrooms onto the potato base and roll into a roulade. Allow to chill well.
7. For the bean shoot puree: blend the warm bean shoots with an immersion blender until smooth. Add the QimiQ Sauce Base and mix well.
8. Add the butter and pumpkin seed oil and mix well. Season to taste with salt, pepper and nutmeg.
9. Season the chicken breast fillets with salt and pepper. Pan fry in hot oil on both sides and finish the cooking process in

the oven at 320 °F for approx. 10 minutes.

10. Slice the potato roulade and pan fry in butter on both sides.

11. Serve the chicken breast fillets with the potato roulade and bean shoot puree.