



GRATINATED CHICKEN BREAST WITH HERB CREAM SAUCE



QimiQ BENEFITS

- Easy and quick preparation
- Gluten free
- Creamy indulgent taste with less fat



15



easy

Tips

Serve with sweet potatoes and eggplant.

INGREDIENTS FOR 10 PORTIONS

10 pcs Chicken breast fillet
Salt and pepper

FOR THE GRATINATING SAUCE

400 g QimiQ Sauce Base
200 g Cream cheese
80 g Panko Japanese bread crumbs
80 g Parmesan, grated
Mixed herbs, fresh
Salt and pepper

FOR THE HERB CREAM SAUCE

700 g QimiQ Sauce Base
100 g Shallot(s)
80 g Butter
125 ml White wine
300 ml Vegetable stock
Salt and pepper
1 Garlic clove(s), finely chopped
40 g Mixed herbs, minced
80 g Spinach, strained
0.5 Lemon(s), juice only

METHOD

1. For the gratinating mixture: Mix all ingredients well.
2. Season the chicken breasts and roast until half done. Use a piping bag to coat the chicken with the gratinating mixture. Finish cooking the chicken in the oven.
3. For the Sauce: sauté the shallots and deglaze with white wine and vegetable stock. Add QimiQ Sauce Base and bring to a boil. Season to taste.
4. Add the fresh herbs, spinach and lemon juice. Puree with a hand mixer.