



CHICKEN & DUMPLINGS



QimiQ BENEFITS

- Quick and easy preparation
- Problem-free reheating possible
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CHICKEN

| | |
|---------------|-----------------------------|
| 454 g | QimiQ Sauce Base |
| 680 g | Chicken breast, diced |
| 1020 g | Chicken thigh, diced |
| | Salt and pepper |
| 4 g | Spanish smoked hot paprika |
| 14 g | 90/10 Oil blend |
| 57 g | White wine |
| 170 g | Celery, small diced |
| 113 g | Carrots, small diced |
| 170 g | Red onion(s), small diced |
| 57 g | Green onions, sliced |
| 454 g | Water |
| 28 g | Culinary Masters Demi Glace |

FOR THE DUMPLINGS

| | |
|--------------|-----------------------|
| 150 g | QimiQ Sauce Base |
| 227 g | All purpose flour |
| 6 g | Baking powder |
| | Black pepper |
| 7 | Fresh parsley, minced |

METHOD

1. For the chicken: season the diced chicken with salt, pepper and smoked paprika.
2. Sautee the chicken in the oil.
3. Deglaze with the white wine and reduce slightly (approx. 1 min).
4. Add the vegetables and water and bring to a boil.
5. Add the QimiQ Sauce Base and the demi glace and reduce to medium heat. Simmer until the chicken is tender (approx. 30-45 minutes).
6. For the dumplings: mix the QimiQ Sauce Base, flour, baking powder and black pepper together.
7. Stir in the minced parsley.
8. Knead the dough mixture and form 12-16 dumplings.
9. Place the dumplings in boiling water, reduce temperature and allow to cook for approx. 15 minutes. (The dumplings are done when they float to the surface).