



QimiQ **BENEFITS**



## Tips

### INGREDIENTS FOR 4 PORTIONS

**720 g**

Salt and pepper

**330 g** Chicken breast fillet

**100 g** Mushrooms

**150 g** QimiQ Sauce Base

**50 g** Whipping cream 36% fat

**1 pinch(es)** Cayenne pepper

Salt

**100 g** QimiQ Marinade

**100 g** Sunflower oil

**3 g** Salt

**480 g** Seasonal mixed vegetables

**125 ml** Vegetable stock

**125 g** Butter

Salt and pepper

Rapeseed oil, to fry

**500 ml** Veal stock

**500 ml** Demi-glace sauce

**0.25 kg** Fleischabschnitte

**125 ml** Port

**125 ml** Red wine

**125 g** Carrots, roughly chopped

**125 g** Parsley roots, roughly chopped

**125 g** Celeriac, roughly chopped

**150 g** Onion(s), roughly chopped

**75 g** Leek, roughly chopped

**50 g** Mushrooms, roughly chopped

**15 g** Cane sugar

**1.5** Garlic clove(s)

**2** Thyme sprig(s)

**1** Bay leaf

Juniper berries

Salt

Pepper corns

**250 g** QimiQ Sauce Base

**250 ml**

**500 g** Butter

**65 g**

**80 g** QimiQ Sauce Base

**200 g** Floury potato(es)

**6** Egg yolk(s)

**6** Egg white(s)

**100 g** AP Flour

**100 g** Butter, melted

White pepper

Salt

Nutmeg, grated

Butter, to fry

## **METHOD**

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