



CHICKEN BREAST WITH POTATO TATAR AND BROCCOLI CREME DE BEURRE



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle
- Full taste with less fat content
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



15



easy

INGREDIENTS FOR 10 PORTIONS

10 Chicken breast fillets à 150 g each
Salt and pepper

400 g Cherry tomatoes
Vegetable oil, to fry

FOR THE POTATO TATAR

250 g QimiQ Classic, room temperature
600 g Potatoes, peeled and cooked, diced
100 g Onion(s), finely diced
40 g Chives, minced
25 ml Balsamic vinegar, white
30 ml Olive oil
Salt and pepper
Nutmeg, grated
Caraway seeds, ground

FOR THE BROCCOLI CREME DE BEURRE

375 g QimiQ Whip, chilled
100 g Butter, melted
150 g Broccoli, pureed
Salt and pepper
Nutmeg, ground

METHOD

1. Preheat an oven to 350 °F (conventional oven).
2. Season the chicken breasts, fry on both sides and place on a baking sheet with the tomatoes. Finish off in the hot oven for approx. 12 minutes.
3. For the potato tatar: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
4. For the broccoli creme de beurre: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Slowly whisk in the melted butter.
6. Add the remaining ingredients and continue to whip until the required volume has been achieved.
7. Serve with the chicken breast and warm potato tatar.