

Chicken Supreme

QTY: 6 servings

Part 1: Chicken Preparation

Ingredients:

- 1 Kg. Chicken Breast (boneless)
- Vegetable Oil
- Salt
- White Pepper



Chicken Breast



White Pepper

Note: Usually 1 person is served 150 gr. of chicken breast.

Steps:

1. Wipe a cooking pan with **Vegetable Oil**.
2. Put the **Chicken Brest** in the pan and wipe them with **Vegetable Oil** (don't use a lot of oil, jut little).
3. Add the **Salt** to the chicken breast.
4. Add the **White Pepper**. You should spray a little on every chicken piece.
5. Put the pan in a preheated oven on a temperature of **200°C** for **30 to 40 min** (the flame from below the pan). You can flip the chicken to the other side in the middle of the cooking.

Optional: You can add to the pan before cooking some carrot pieces, onion, leek and celery to add some flavor to the chicken (image below).



Chicken with carrot pieces and leek before cooking

Part 2: Supreme Sauce

Ingredients:

- 1 L. White Stock
- 70 gr. Butter
- 70 gr. Flour
- 100 gr. Mushrooms
- 1 TBSP Lemon Juice
- Salt
- White Pepper
- 50 ml. Cooking Cream

Note: For the White Stock you can use Maggi Chicken Cubes where each 1 L. of water requires 2 cubes of Maggi Chicken Cubes.



Cooking Cream



Maggi Chicken Cubes



Hand Whisk

Steps:

1. Prepare the **White Stock** (boil the **Water** with the **Maggi Chicken Cubes**).
2. In a cooking pot, melt the **Butter** on medium heat.
3. Once the butter melts, add the **Flour** and mix for **3 min**.
4. Add the **White Stock** to the mixture.
5. Using a *hand whisk* stir the mixture until it boils (around **10 min**).
6. Add the **Mushrooms** to the mixture and stir for **2 to 3 min**.
7. Add the **Lemon Juice, Salt, White Pepper**.
8. Stir the mixture for a while but don't let get thick (around **2 min**).
9. Add the **Cooking Cream** and stir until the mixture starts to become thick (around **3 min**).

