



# Chicken Mousse Vinaigrettes Mix Lettuce and lyhcee



## Ingredients

### Chicken Mousse

Chicken breast fillet	250 gr
Fresh cream	100 gr
White egg	1
Pistachio nut	30 gr
Chicken skin	1
Peterselly, chopped	1 tbsp
Leaves chives, sliced	2 tbsp
Knorr Chicken Powder	1 tbsp

### Vinaigrettes Dressing

Shallots	4
Knorr Lime Powder	1 tsp
Olive oil	100 ml
Grounded black pepper	1 tbsp
Dijon mustard	1 tbsp
Fresh Thyme leaves	1 tbsp

### Mix Salad

Lolorosso lettuce to taste
Romaine lettuce to taste
Frizzy lettuce to taste

## Cooking Methods

### Cooking the Chicken Mousse

1. Prepare a food processor and ground chicken breast until smooth, add fresh cream, egg whites and pistachio nuts. Ground again after mixed up. Finally mix the leaves of peterselly, chives, and Knorr Chicken Powder evenly, set aside.
2. Prepare chicken skin, fill with chicken mousse dough, roll the lid, and then tied with plastic wrap, then steamed for 30 minutes. After cooked, drain.

### Preparing the Vinaigrettes Dressing

1. Place all vinaigrette dressing material in a water jug, then puree by using the hand blender until all the ingredients smooth and mixed evenly. Set aside.

### Preparing Mix Salad

1. Mix vinaigrette sauce into a mixed salad mix evenly, set aside.

### Serving

1. Deep fry chicken mousse until golden brown, drain the slices across.
2. Arrange in a small serving dish, sliced chicken mousse, and mix salad vinaigrette dressing. Serve.