

# CHICKEN WATERZOI

Belgian recipe



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**Preparation :** 20 min - **Resting :** - - **Cooking :** 35 min - **Equipment :** -

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**Ingredients :** SERVES 4

- 4 chicken legs (900 g) - 2 stalks of celery - 1 onion (100 g), halved - 1 Leeks, white part only (120 g) - 2 carrots (200g) - 200 ml cream - 400 ml chicken stock - 1 lemon - Cornflour (optional) - Flat-leaf parsley - Salt - Pepper

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1. Insert transparent bowl. Slice vegetables in midi bowl with 4 mm slicing disc using FOOD PROCESSOR programme and set aside.
2. Pour stock and vegetables into metal bowl.
3. Half chicken legs, place in steamer basket and run STEAM programme, 30 mins/110°C.
4. Add chicken pieces to stock, with cream, salt and pepper. If the sauce seems too liquid, add a little cornflour after diluting it in cold water. Run STEAM programme 5 mins/110°C. Cooking time may need to be longer depending on size of chicken pieces.
5. Before serving, season and bring out flavour with a little lemon juice.
6. When serving, decorate with a few roughly chopped flat parsley leaves.

**Chef's tip :**

Serve with steamed potatoes, rice or mashed potatoes

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