

Chicken curry

Ingredients [serve 6]:

- . 6 boned chicken legs
- . 1 apple
- . 60g/2.11oz thinly sliced onions
- . 20g/0.70oz flour
- . 5 cl olive oil
- . 15g/0.52oz curry
- . 80g/2.82oz coconut milk
- . ½ teaspoon green chilli pepper paste
- . 2.5 dl liquid cream (35% fat)
- . 100g/3.52oz veal stock
- . Juice of ½ lime
- . Curcuma powder: 5g/0.17oz
- . Salt and pepper

Preparation time: 45 minutes

Cooking time: 20 minutes

Preparation

Cut the legs into smallish pieces.

Season and flour.

Dice the apple.

Fry the chicken in olive oil.

Add the onions, veal stock, apple, coconut milk and cream to the pan.

Bring to the boil, add the curry, curcuma and chili paste.

Cook for 10 to 20 minutes (depending on the size of your pieces).

Add the juice of half a lime.

Check the seasoning.

Presentation

Place the chicken in the centre of the plate and pour the sauce around it.

Creole boiled rice is perfect with this.

Comments



My cheese selection
CHABICHOU
FRANCE - POITOU GOAT

B&G



*«My favorite wine:
Rosé d'Anjou, smooth and fruity»*

TASTING NOTES
*Seductive nose of fresh red berries.
Soft and smooth on the palate.*