

## Friccata of Chicken with Hibiscus Sauce



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- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
The Dilmah Book of Tea inspired Cuisine & Beverage

### Used Teas



t-Series Natural  
Rosehip with  
Hibiscus

### Ingredients

#### Friccata of Chicken with Hibiscus Sauce

- 4 bags Dilmah Rosehip & Hibiscus
- 4 Chicken breasts (cut into circles)
- 2 eggs beaten
- 100ml White wine
- 1 tablespoon flour
- 100g soft butter
- 1 tablespoon grated Parmesan

- 1 teaspoon chopped parsley
- Pinch of oregano
- Cracked black pepper and sea salt
- 2 spoons Worcestershire sauce

## Methods and Directions

### **Friccata of Chicken with Hibiscus Sauce**

- Combine the flour, eggs, Parmesan cheese, chopped parsley and oregano to a smooth batter.
- Season the chicken with Worcestershire sauce, salt and pepper.
- Dip the chicken in batter and pan-fry till golden brown.
- Reduce the white wine to half its volume and infuse the Rosehip & Hibiscus bags for 3 minutes. Discard the bags and beat in the soft butter.
- Correct the seasoning and serve with the chicken.