

PATIENCE



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Ellen Dong



Kenny Chen

African corn-fed chicken, spicy aioli, low temperature tomatoes all wrapped in a light tortilla.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015



Ingredients

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African Chicken Marinade

- 5g Turmeric Powder
- 2pcs Bayleaf
- 10g Whole Garlic
- 10g Salt
- 2g Salt
- 2g Sarawak Black Pepper
- 3g Paprika Powder
- 10g Cold Pressed Olive Oil
- 180g Corn-fed Chicken Thigh

Spicy Aioli



- 200g Garlic
- 1000g Shallots
- 100g Fresh Ginger
- 2pcs Lemongrass
- 6pcs Bayleaf
- 500g Cold Pressed Olive Oil
- 200g Red Chilli
- 100g Turmeric Powder
- 50g Paprika Powder
- 200g Coconut Powder
- 200ml Coconut Milk

Coconut Turmeric Sauce

- 100ml Coconut Milk
- 8g Turmeric Powder
- 1g Gelespessa

Methods and Directions

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African Chicken Marinade

- Combine all ingredients and marinate the Corn fed chicken for ca. 30 minutes.
- Heat the oven to 180°C. and bake for ca. 20-25 minutes. Check if the chicken is properly cooked and remove from oven. Let cool and set aside.

Spicy Aioli

- Cut the garlic, shallots, fresh ginger, lemongrass, red chilli, in brunoises. Combine with the olive oil, bay leaf and cook over low heat for 4 hours.
- Pour the coconut milk, turmeric, paprika and coconut powder on top and blend to a paste. Set aside.

Coconut Turmeric Sauce

- Combine all ingredients with a hand blender and set aside.