



# Stuffed chicken logs with wholegrain rice, curry sauce and peach



60 minutes



100 persons



## Ingrediënten

- 100 pcs stuffed Chicken logs
- 0.3 l groundnut oil
- 0.5 kg peeled onion
- 0.3 kg apple
- 0.2 butter
- 0.05 kg curry powder
- 0.1 kg flour
- 5.5 l chicken stock
- 0.5 l coconut milk
- 5 kg wholegrain rice
- 10 l vegetable stock
- 100 peaches
- 0.25 kg sugar
- 0.1 kg coconut flakes
- Pepper & salt
- ½ bunch coriander

## Bereiding

Wipe the gastronorm trays with some groundnut oil. Place the Chicken logs on top and bake them in an oven at 180°C to a minimum core temperature of 65°C.

Cut the onion and the apple into large pieces and lightly sauté in butter.

Sprinkle with curry powder and flour and add in the chicken stock.

Let this boil for 15 minutes and mix the sauce. Season with pepper and salt. Now finish the sauce with the coconut milk.

Add the vegetable stock to the wholegrain rice and bring it to the boil. ☒

Let it boil for 3 minutes more and take it off the heat. ☒  
Let the rice rest for a further 20 minutes.

Cut the peaches in halves and remove the stones. ☒

Sprinkle the peaches with some sugar and fry them briefly in a pan. ☒

Then roast them for 5 minutes more in an oven at 160°C.

Arrange everything on the plate and finish with some coconut flakes and some coriander leaves. (You can

replace fresh peaches with tinned/bottled peaches in juice.)

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