Brochette with marinated “Chicken Oysters”

25 minutes

10 persons



Ingrediënten

- 1 kg “Chicken Oysters”
- 10 skewers
- 2 cloves garlic
- 1 sprig of rosemary
- 10 cl olive oil
- Pinch of salt & pepper
- 150 g green olives
- 150 g black olives
- 1 shallots
- 2 tomatoes
- Parsley
- Dash of olive oil

Bereiding

Cut the “Chicken Oysters” into pieces and spear them onto a skewer.

Finely chop the garlic, sprinkle a pinch of salt on it and work it into a garlic paste with the side of a knife.

Pick off the rosemary leaves, cut them finely and add the garlic and the rosemary to the olive oil. Season the olive oil with pepper.

Brush the brochette with the marinade. Cut the olives into rings and finely chop the shallots.

Cut the tomatoes into 4, take out the seeds and cut into brunoise pieces. Add these brunoise pieces to the olives and the shallots.

Chop the parsley and add it to the olives. Season with pepper and finish with a dash of delicious olive oil.

Grill or roast the brochette, put the olive salad on a plate and lay the brochette on top.

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