

“Chicken oysters” in green curry sauce



10 persons



Ingrediënten

- 1.5 kg Chicken oysters
- ½ apple
- 1 clove garlic
- ½ onion + 250 g onion (chopped pieces in rice)
- Butter
- 10 g green curry
- 60 g flour
- 9 dl chicken stock + 1 l vegetable stock
- 1 dl coconut cream
- 500 g cauliflower
- 500 g Romanesco broccoli
- 500 g rice
- 150 g raisins

Bereiding

Cut the Chicken oysters into pieces.

Peel the apple, clean the onion and garlic and cut into brunoise pieces. Saute the apple, onion garlic in some butter and add the curry.

Sprinkle in the flour and moisten with the chicken stock. Bring to the boil and simmer for 20 min. on a low flame. Mix the sauce and add the Chicken oysters.

Steam the cauliflower and the Romanesco broccoli for ± 20 min. (“al dente”).

Add the cauliflower and broccoli to the sauce and let it simmer for a while, finish with the coconut cream. Season.

Then add the vegetable stock to the rice, boil for 20 min. and allow it to rest for 10 min.

Soak the raisins in water and cut the onions into thin strips. Fry the onions until nicely brown and add the raisins and the chopped parsley.

Add this mixture to the rice and serve.

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