



## **Baked Chicken, Peach & Ginger Curry, Coconut & Basil Buttery pilau, pomegranate & mint riata**

*This is proposed as a 'dry curry'. As such the sauce should have a textured, viscous consistency.*

Serves 6

### **Chicken Ingredients**

6 Chicken supremes, bone in, French trimmed

*20g Green Saffron Crackin' Curry Powder, Tikka, Tandoori or Korma spice blend*

Sea salt, to taste

*Plenty Basil leaves, torn for garnish*

### **Method**

1. Season then roast the chicken supremes in an oven to 'just cooked'. Keep the cooking juices.
2. Slice into three even slices on the bias.
3. Chill. Store the supremes in a gastro tray, each supporting one another to maintain shape. Chill, set aside.

### **Coconut Curry Sauce Ingredients**

50g butter, unsalted, diced

150g onion, 10mm diced

10g ginger, blitzed

*15g Green Saffron's Crackin' Curry Powder, Tikka, Tandoori or Korma spice blend*

10g cornflour

125ml best chicken stock

165ml cider, dry

Sea salt, to taste

100g coconut cream, full fat

(cooking juices from the chicken)

### **Method**

1. Gently heat a straight sided, heavy bottomed pan, then add 30g of the butter and allow to melt. Add the onions, ginger and gently fry to soften them
2. Next, add the *Crackin' Curry* powder, cornflour and cook-out gently for another couple of minutes
3. Add the stock and dry cider turn up the heat, add salt, whisk well, cook gently for 3 minutes stirring frequently then remove from the heat. Add the coconut cream, chicken roasting juices and remaining butter
4. Chill and set aside, refrigerate. Your sauce should be textured (diced onions) with the viscosity of thick double cream when it's warm.

### **Peach Ingredients**

3 x ripe peaches, halved, stoned

75g light brown sugar

20g ginger, micro-planed

Pinch sea salt

### **Method**

1. Pre heat oven to 165°C
2. Mix the sugar, ginger and salt.
3. Place the peaches onto a roasting tray cut side up, sprinkle with the sugar, then pop in the oven until the peach just wilts and lightly chars. Set aside
4. Serve warm

*cont...*

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### **Pilau Ingredients**

1 medium brown onion, finely diced  
80g butter, diced  
splash of vegetable oil  
2 cups of Green Saffron Aged Basmati rice  
6 cups of hot water  
½ tsp turmeric powder  
Sea salt to taste

### **How to make the rice dish:**

***Firstly, turn on your oven to 180°C or Gas Mark 4 to 'pre-heat' it***

1. Melt 40g of the butter in a casserole dish over a gentle heat, then add splash of oil the onion and sweat until it's good and soft. Tip in the rice, then stir around for a minute or two, coating all the grains with the melted butter
2. Next, pour the hot water into the casserole, sprinkle in the turmeric, give it a quick but gentle stir
3. Cover the casserole dish with a tight-fitting lid or tin foil and place on a middle shelf in your pre-heated oven.
4. After 10 - 15 minutes check the dish see if all the liquid has been absorbed
5. Remove from the oven, take off the lid or gingerly rip off the foil, add the remaining 40g of butter, a little salt and gently combine all ingredients with a fork and serve immediately...simple!

### **Pomegranate, Mint Ingredients:**

200ml, crème fraîche, full fat  
100ml, Greek natural, plain yoghurt, full fat  
¼ pomegranate, seeds no pith and its juice  
1 tblsp freshly sliced mint  
½ lime, zest

### **Method:**

1. Add all the ingredients, crème fraîche, yoghurt, pomegranate seeds, juice, mint and lime zest into a bowl, gently mix. Set aside in a fridge.

### **Assembly:**

- Heat the chicken supremes in the sauce
- On a plate, spoon on some pilau, place the supreme on top. Coat generously with the sauce. Pop a warmed peach half on top, sprinkle with torn basil leaves, spoon a generous dollop / quenelle of riata to the side. Delicious!

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