

INDIAN CURRY SOUP WITH CHICKEN



INGREDIENTS

1,5
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- 500 g chicken fillet
- 50 g Bresc Madras
- 1 l chicken stock
- 2 onions
- 4 g Bresc Garlic chopped
- 1 parsnip
- 30 g Bresc Strattu di pomodoro
- 1 carrot
- 0.5 l coconut milk
- salt and pepper to taste
- oil for gentle frying

USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Madras 450g



Strattu di pomodoro 450g

PREPARATION METHOD

Dice the chicken and marinate it in the Madras and a little oil. Peel and cut the parsnip into large chunks. Chop the onion and fry it without letting it brown. Add the garlic. Add the chicken fillet and vegetables and fry them with the garlic and onion. Add the strattu. Add the stock and coconut milk and simmer gently for about 15 minutes. Season with salt and pepper.

Garnish with coriander leaves, spring onion rings and, if preferred, chopped pieces of chilli.