Indian chicken cocktail

Ingredients

10

- 315 g chicken fillet
- 1,25 l vegetable stock
- 65 g Bresc Madras
- 5 g Bresc Ginger puree
- 125 g Bresc Alioli clásico
- 4 slices pineapple
- ½ onion
- chicory and/or lettuce to garnish

Preparation method

Rub the chicken fillet with 35 g of the Madras spices, cover and leave for half an hour. Poach the chicken in hot stock. Allow to cool. Chop the onion finely and dice the slices of pineapple. Dice the chicken and mix it with the alioli, ginger, onion, pineapple and 15 g of the Madras. Serve in a cocktail glass with chicory and/or finely sliced lettuce.

Used bresc products

Bresc Alioli 325g

Bresc Alioli Clásico 1000g

Bresc Madras 450g

Ginger puree 450g

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