

Using Karimix Shrimp Relish and Karimix Citrus & Lemongrass Sauce

LEMONGRASS CHICKEN ON SPICED RICE CAKES

SERVES: 20 as a main course

INGREDIENTS:

Oil for frying
6 Shallots, chopped
4 Red chillies, finely chopped
570g Risotto rice
Thai chicken stock (for the rice)
2tbs **Karimix Shrimp Relish**
2 tins Coconut milk
1 Bunch fresh coriander, chopped
20 Chicken breasts
5tbs **Karimix Citrus & Lemongrass Sauce**
10 Baby bok choy, cut into quarters
Thinkly sliced yellow and red peppers and beansprouts to serve



METHOD:

1. Heat the oil in a pan and cook the shallots and chilli lightly. Add the rice, cook for a few minutes then slowly add the stock, little by little, as if making a risotto. Mix in the **Karimix Shrimp Relish**. When almost cooked, remove from the heat, mix in ½ of a tin of coconut milk, season, fold in the chopped coriander, then spread out on to a tray to chill. When ready to serve, cut into rounds and lightly fry till golden and crisp.
2. Meanwhile, coat the chicken breasts with the **Karimix Citrus and Lemongrass Sauce** and marinate for 6 hours. Remove the chicken breasts from the marinade, retaining it to use later.
3. In a hot pan, seal the chicken breast on both sides. Add the remaining coconut milk and the retained marinade and braise gently until cooked through.
4. Serve thick slices of chicken breast piled on top of a fried rice cake with steamed bok choy, garnished with the peppers and beansprouts and a generous spoonful of cooking liquor.

