

CHICKEN COLOMBO



Preparation : 10 min - **Resting :** - - **Cooking :** 35 min - **Equipment :** -

Ingredients : 4-6

- 600 g chicken breasts - juice of 1 lime - 2 cloves garlic, peeled, halved - and germ removed - 1 tbsp vegetable oil - 1 tbsp ground turmeric - 1 tbsp masala - 200 mangetout, rinsed and halved - 2 onions, peeled and quartered - 300 ml coconut milk - 1 green or red chilli pepper, - halved and seeded - few small sprigs chervil - salt, pepper - **SAFFRON RICE:** - 300 g basmati or long-grain rice - 310 ml water - 2 pinches ground saffron - 1 tsp salt

1. Cut the chicken in 3cm pieces, drizzle with lime juice and salt lightly.
2. Put the garlic and the onions in the metal bowl. Run the EXPERT programme (without heating) for 20 seconds/speed 13. If necessary, push the mixture down. Add the oil and spices and restart the EXPERT programme for 5 minutes/speed 2A / 100°C.
3. Add the chicken, coconut milk, mangetout and chilli pepper, and season to taste. Run the EXPERT programme for 30 minutes/speed 0/100°C; if necessary, adjust the cooking time.
4. Garnish the chicken colombo with sprigs of chervil and serve with saffron rice.

RIZ SAFRANE

1. Fit the metal bowl with 500ml water. Place all the ingredients in a stainless-steel bowl that fits the steam basket.
2. Run the STEAM programme for 25 minutes.

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