

PERI PERI CHICKEN

INGREDIENTS

Sauce- 450g chilies
4 cloves garlic
1 tsp smoked paprika
25g coriander
15g basil
65g vegetable oil
Juice of 1 lime
Salt and pepper to taste
15 chicken breasts

METHOD

01. Add all sauce ingredients to food processor until smooth.
02. Marinate chicken breasts in the sauce.
03. While the chicken is marinating pre-prepare and cook chips.
04. Fry chicken and serve with chip



PASTEL DE NATA

INGREDIENTS

2125g puff pastry

For the syrup

1125g caster sugar

50g cinnamon

2 lemon peels

For the custard

100g unsalted butter

5tbsp corn flour

10tbsp plain flour

10 egg yolks

1250ml milk

15g cinamon

2 peels of lemon



METHOD

STEP 1

Using a pastry brush, grease eight individual pastry tins generously with the melted butter, then chill in the fridge. Put the butter between two sheets of baking parchment, then bash and roll into a large rectangle roughly the thickness of a £1 coin. In a large bowl, mix the flour with 150ml water and a pinch of salt using a wooden spoon. Tip the dough onto a clean surface and knead for 5 mins until smooth.

STEP 2

Shape the dough into a rough rectangle, cover with cling film and rest in the fridge for 20 mins. If your butter is getting too soft, put it in the fridge to chill too. Roll the dough out into a large, thin rectangle at least twice the size of the butter. Put the butter in the middle of the dough, fold all the edges up over it to encase it, then fold the dough over itself in half.

STEP 3

Roll out the dough to roughly half its original size, then fold in half, then half again to make a rectangle a quarter the size of the original. Repeat this process once more, flouring your work surface if you need to. Don't worry about being too precise here, or if the butter starts breaking through some of the layers. Cover and put the pastry in the fridge to rest for 20 mins.