

# XINXIM



Serves : 4



Prep time : 15 minutes



Cooking time : 60 minutes



## Ingredients

- 6 chicken breasts, skinless & boneless
- 100g crayfish tails
- 1 small diced onion
- 1 clove fresh garlic
- 30g butter
- 1 level tablespoon chilli puree
- 50ml lemon juice
- 25ml lime juice
- 350ml whipping cream
- 100ml water
- 1 fish stock cube
- 200g to 225g of peanut butter depending on how peanutty you want it.
- Salt to taste
- Cracked black pepper to taste
- 3 level tablespoon unrefined palm oil



## XinXim Cooking Instructions

1. Place the butter & palm oil into a large flat casserole or roasting tray on a medium hob & gently fry the chicken breasts to colour all over then remove from the tray.
2. To the tray add the onion, garlic & chilli puree & fry without colouring then crumble in the fish stock cube & stir in. Add lemon & lime juices, whipping cream, water, peanut & stir together.
3. Put the chicken back in (you can cut it into strips if you wish or keep it as whole pieces), add the crayfish, cover & place in the oven to braise for approximately 1 hour at 150 degrees celsius. When ready the sauce should have slightly thickened.
4. Serve with white rice & a garnish of watercress.  
Additional accompaniments include fried plantain & coconut farofa.



### GOURMET GEORGE SAYS...

This is the Brazilian football legend Pele's favourite dish, it has a really nice peanutty flavour in it. It's even great for parties!

