



HUG Exotic Chicken Pastry

Recipe for 8 HUG Menu pastry shells with separate lid

Ingredients

- 50 g pine nuts
- 200 g diced pineapple
- 100 g dates cut in strips
- 100 g bananas cut in slices
- 50 g butter or margarine
- 400 g cubed chicken meat
- 30 g flour
- 1 dl dry white wine
- 1,5 dl chicken stock
- 2 dl sour cream
- curry powder
- salt, pepper



Preparation

Toast the pine nuts golden brown without fat. Set aside.

Carefully heat pineapple, dates and bananas in butter or margarine, dust with curry and set aside.

Dust the cubed chicken meat with flour and brown in portions. Put in a bowl.

Pour white wine and chicken broth over drippings and bring to the boil. Blend curry with sour cream and add. Simmer until the sauce has thickened. Season to taste.

Mix meat, pine nuts and fruit with the sauce and heat up.

