

Chargrilled Chicken Skewers with a Perfect Ceylon Cinnamon, Orange and Honey tea mole



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- Sub Category Name
Food
Savory
- Recipe Source Name
Founder's Anniversary Reserve Recipes
- Activities Name
Breakfast Tea Selection

Ingredients

Chargrilled Chicken Skewers with a Perfect Ceylon Cinnamon, Orange and Honey tea mole

- 2 kg chicken thigh fillet
- 250ml chicken stock
- 20 metal skewers
- 3 Perfect Ceylon Cinnamon, Orange and Honey tea bags
- ½ tsp cumin seeds
- 2 cardamom pods cracked
- 60g chipotle chilies
- 3 cloves
- 100g dark chocolate
- 30g Raja Roja sauce
- 5 heirloom cherry tomatoes
- 4 peeled garlic cloves
- 3 tablespoons masa harina
- 2 tablespoons vegetable oil

Methods and Directions



Chargrilled Chicken Skewers with a Perfect Ceylon Cinnamon, Orange and Honey tea mole

- Brew the hot chicken stock Perfect Ceylon Cinnamon, Orange and Honey tea bags steep for 5 minutes and strain, keep warm.
- Heat a char grill.
- Toast the cumin, cardamom, clove and chipotle chili lightly and place in a blender and add 100ml hot water and Roja sauce Blend until smooth. Set aside.
- Put the corn masa into the blender with the heated chicken broth. Blend until pureed. Set the blender aside.
- In a heavy based pot, over medium heat, heat the oil until it starts to smoke. Pour in the mixture from the blender. Bring to a high heat. Whisk until incorporated. Cook, stirring occasionally, until the consistency is like a cream sauce, about 10 minutes. If necessary, adjust the consistency with chicken broth or water. Season to taste with salt. Add the chocolate. Heat until the oil rises to the top.
- To serve, pour over the chicken and serve.

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