

MOÇAMBIQUE PIRI-PIRI



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The luxurious Westin Macau presents a fusion of local hospitality and global flavours. Represented by Bruno Santos & Olivier Foucke.

- Sub Category Name
Combo
Appetisers
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

MOÇAMBIQUE PIRI-PIRI

Piri-Piri Sauce

- ½ red onion
- 2 cloves garlic
- 2 bird eye chillies
- 1 tbsp sweet smoked paprika
- 1 lemon
- 2 tbsp white wine vinegar
- 1 tbsp Worcestershire sauce
- 4 bay leaves dried
- 1 tsp salt

Bean Curd Roll



- 500g yellow chicken (Skin and bone removed)
- 40g Piri-Piri sauce
- 2 pcs spring onion
- 1 tomato
- 5 sheet bean curd skin

Matata Peanut Sauce

- 50g fresh peeled peanut
- 40cl coconut milk
- 1 green chilli
- 5g turmeric powder
- 1 bay leaf
- Salt
- Fresh black pepper crushed

Methods and Directions

MOÇAMBIQUE PIRI-PIRI

Piri-Piri Sauce

- Remove seeds from the chillies.
- Squeeze the juice of the lemon.
- Add all ingredients in the blender until you get a fine paste.

Bean Curd Roll

- Julienne the chicken. Marinate with Piri-Piri sauce overnight.
- Remove seeds from the tomato and dice.
- Sauté the chicken strips over high fire.
- Add the tomato and spring onion to mixture.
- Place 80g of the chicken on the bean curd skin and wrap as a spring roll.

Matata Peanut Sauce

- Soak the peanut in water overnight.
- Add the coconut milk and blend till a smooth paste.
- On low heat add the spices to the peanut milk and reduce to half.
- Fine-strain and keep to use.

