

CHICKEN LEG WITH PORTUGUESE SAUSAGE



0 made it | 0 reviews



Faustino Tabilas Jr



Neo Ng

Discover a Macau Grand hotel experience! Grand Hyatt Macau is located in the Cotai area between the islands of Coloane and Taipa, off the tip of Macau Peninsula, China and integrates entertainment, dining, spa services, fitness facilities and shopping options. Indulge in their Afternoon Tea served daily from 3-6pm. Represented by Neo Ng & Faustino Tabilas Jr.

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

CHICKEN LEG WITH PORTUGUESE SAUSAGE

- 10 pcs chicken leg
- 200g Portuguese sausage
- 50g onions

Sauce

- 5 pcs garlic
- 0.5 pc onion
- 1 tbsp chilli pepper powder
- 1 tbsp tomato paste
- Rosemary, few sprigs



- 1 tbsp peanut paste
- 1 tbsp coconut milk
- 1g salt
- 2g sugar
- 300ml chicken soup

Methods and Directions

CHICKEN LEG WITH PORTUGUESE SAUSAGE

- Slice the chicken leg and place the sausage with onions and then bake at 200°C for 10 minutes.

Sauce

- Make the sauce by mixing all the ingredients

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 03/07/2024