

1 Red curry chicken			4 portions
			1 1/2 hours
1	2 1 tsp 1 tbsp 2 cm 4 cloves 1 tbsp 1 tbsp 2 tbsp	double chicken breasts salt black pepper ginger root garlic lemon peel lemon juice vegetable oil	Wash the chicken. Slice the meat into small cubes. Place the meat in a bowl. Season with salt and pepper. Add finely chopped ginger, pressed out garlic, diced lemon peel and lemon juice. Add oil and mix thoroughly. Leave the bowl in the fridge for at least one hour covered with plastic wrap.
2	400 g 1 1/2 tbsp 3 tbsp 1 tbsp	basmati rice onion sugar red curry paste turmeric	Start cooking rice (fifteen minutes). Finely chop the onion and glaze it on a large frying pan. Add marinated chicken and fry on very high heat until golden. Stir frequently. Reduce the heat, add sugar, curry paste and turmeric. Mix well and cook for two minutes.
3	2 tbsp 150 ml 1 tbsp	sour cream coconut milk chilli flakes	Add the sour cream and coconut milk. Stir well and cook for five more minutes. Serve with rice. Sprinkle with chilli flakes.