

MENU

Cocktail: H.D.



Ingredients:

whisky, baileys irish cream, coffee

Steps:

Mix the whisky and Baileys Cream in a beer-glass (at least 50 cl). Fill the rest of the glass with coffee.

Meal: Katsu Chicken curry



Ingredients:

chicken breast, plain flour, egg, breadcrumbs, vegetable oil, sunflower oil, onions, garlic, carrot, plain flour, curry powder, chicken stock, honey, soy sauce, bay leaf, garam masala

Steps:

Prep:15min › Cook:30min › Ready in:45min ■■For the curry sauce: Heat oil in medium non-stick saucepan, add onion and garlic and cook until softened. Stir in carrots and cook over low heat for 10 to 12 minutes.■Add flour and curry powder; cook for 1 minute. Gradually stir in stock until combined; add honey, soy sauce and bay leaf. Slowly bring to the boil.■Turn down heat and simmer for 20 minutes or until sauce thickens but is still of pouring consistency. Stir in garam masala. Pour the curry sauce through a sieve; return to saucepan and keep on low heat until ready to serve.■For the chicken: Season both sides of chicken breasts with salt and pepper. Place flour, egg and breadcrumbs in separate bowls and arrange in a row. Coat the chicken breasts in flour, then dip them into the egg, then coat in breadcrumbs, making sure you cover both sides.■Heat oil in large frying pan over medium-high heat. Place chicken into hot oil and cook until golden brown, about 3 or 4 minutes each side. Once cooked, place on kitchen paper to absorb excess oil.■Pour curry sauce over chicken, serve with white rice and enjoy!

