

Bombay Chicken Olives



Ingredients

chicken fillets

sausage meat

Verstegen Binding DS PURE

Verstegen Tjap Tjoi Seasoning

Verstegen Bombay Curry

Sauce PURE

Verstegen Crispy Breeding

Asian

curry leaves

skewers

Method

Flatten the chicken breasts into thin escalopes and dust with **Verstegen Tjap Tjoi Seasoning**.

Mix the sausage meat with **Verstegen Crispy Breeding Asian**. Shape into a sausage, place in the centre of each chicken breast, roll and secure with a skewer.

Dust each chicken olive with **Verstegen Binding DS PURE** and spoon over **Verstegen Bombay Curry Sauce PURE**.

Garnish with a light sprinkle of **Verstegen Crispy Breeding Asian** and curry leaves.

Verstegen adds that extra something.

