

Bangkok chicken rillettes, coconut milk, curry, lime kefir, and fresh cilantro |

Recipe for 12 Tapas

Description

Salmon spread with aromas of smoked paprika, served on croutons and garnished with fried capers.

Note

You can replace the fried wontons with bread croutons.

Ingredients

Cooking chicken

- 300 Gr Chicken breast
- 500 Ml Chicken stock
- 150 Ml Coconut milk
- 3 Unit(s) Kefir lime leaves
- 1 Tsp Curry powder

For the salmon rillettes

- 75 Gr Shallot
- 50 Gr Butter
- 150 Ml Coconut milk

Toppings

- 12 Unit(s) Wonton wrappers
- 2 Sprig(s) Fresh cilantro
- 2 Tbsp Grated coconut
- 1 Tsp Curry powder
- 1 Unit(s) Lime

Preparation

- Preparation time **45 mins**
- Preheat your **friteuse** at **375 F°**

General preparation

Poach the chicken in the chicken broth, coconut milk, and lime leaves until cooked through, then let it cool.

Finely chop the shallots.

Melt 50 g of butter in a small frying pan over medium heat. Allow it to foam until it turns amber in color and gives off a nutty aroma. Remove from the heat immediately and add the shallots to stop the cooking process.

Remove the cilantro leaves and set aside in a cool place.

Mix the shredded coconut with a drizzle of vegetable oil and the curry powder, then bake in the oven for 2-3 minutes.

Zest the lime and remove the segments before cutting them into small cubes.

For the rillettes

Place the salmon on a baking tray. Drizzle with olive oil salt and pepper. Bake in the oven 10 minutes. Cool down in the fridge. In a bowl, combine the cream cheese, mustard, shallot, chives, smoke paprika and dash of lemon juice and zest. Add in the salmon and mix with a fork or electric mixer until smooth. Season with salt and pepper.

Preparing the Wonton

Dip the wonton wrappers one at a time into the deep fryer, shaping them with the back of a small ladle, and fry until crisp and golden brown.

To serve your tapas

Place chicken rillettes on the fried wontons, add cilantro leaves, shredded coconut, lime supremes, and a little lime zest.

Bon appétit!