



CREATION

Creating Wines of Distinction

Creation Viognier

Vegetable Chicken Laksa

by Chef Andre Van Vuuren from Season Restaurant

INGREDIENTS:

2 tablespoons olive oil
red chilli paste
3 garlic cloves
2 pieces ginger
1 stalk lemongrass
1 tablespoon ground coriander
1/2 tablespoon turmeric
1 teaspoon brown sugar
60 ml lime juice
750 ml coconut milk
750 ml chicken stock
4 tomatoes
4 chicken breast fillets cubed

METHOD:

Sauté the chicken cubes with olive oil, chilli paste, garlic, ginger and lemongrass. Add the coriander, turmeric and brown sugar. Deglaze with lime juice and add rest of the ingredients. Simmer until the chicken is done and the soup has slightly thickened. Add some julienne cut vegetables just before serving. Serves 6.

