

THAI CUISINE

Kaffir lime leave chicken

Ingredients: 4 persons

**4 chicken thighs or chicken breasts with wings
100 g of fresh lemongrass
12 fresh kaffir lime leaves
1 onion
150 ml lime juice
200 g of ginger pickles with juice
3 tablespoons olive oil
150 g of fresh Thai ginger
100 g chopped chillies without seeds
2 limes
2 kaffir limes**



Preparation:

Season the chicken with salt and white pepper, rub with some fresh garlic.

**Heat up a wok, add some oil and fry the chicken well from both sides.
Add the lemon grass, the kaffir lime leaves, the onion cut in stripes, the lime juice, the ginger pickles with juice, the thai ginger and the chopped chillies.
The zest of the kaffir lime**

**Cook covered with a lid on low heat for about 20 minutes. Keep the level of its gravy. Add the limes cut in slices.
Cover again and leave rest.**

Garnish with fresh kaffir lime leaves, sliced lime and lemon grass and serve.