

## Whimwood Estate Rosé – paired with Chilli Chicken with Couscous



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### **Ingredients:**

200 grams of chicken fillet (per person), slice into long strips  
Cornflour for dusting  
1 cup (250ml) vegetable oil  
½ cup sour cream  
bunch of onion chives, finely cut

### **Marinade:**

½ cup sweet chili sauce  
2 teaspoons chopped garlic  
2 teaspoons chopped ginger  
2 medium heat chillies, chopped  
1 shallot (green onion), chopped  
2 teaspoons smoked paprika  
pinch of salt & pepper  
1 teaspoon Tabasco sauce  
2 teaspoons curry powder  
Put all ingredient's in large bowl with the chicken and mix thoroughly and let sit for 4 hours or more.

### **Couscous:**

1 cup couscous  
½ Chorizo sausage, finely chop  
1 middle rash bacon, finely chop  
3 x shallots (green onion), finely chop  
1 cup brown onion, finely chop  
¼ cup Whimwood Estate Chardonnay  
1 cup chicken stock  
10 x dried apricots, finely chop  
½ cup roasted almonds, finely chop  
2 tablespoons vegetable oil  
2 x garlic cloves, finely chop  
2 teaspoons butter

Salt & pepper for taste

**Method:**

Put couscous in bowl. Put frying pan on heat and when hot add in onions, garlic, sausage, bacon, cook for 10 to 15 minutes; add salt & pepper to taste. Add shallots, apricots and almonds to bowl with couscous.

Deglaze fry pan with wine and then stock; bring to boil and then pour in to bowl with couscous and combine all ingredients add butter cover and leave for 10 mins. Fluff up the couscous with a fork. (It may need a couple of drops of Tabasco sauce).

Heat large heavy based frying pan with cup of oil. Stir marinade chicken around and put cornflour on plate and roll each strip of chicken in it. Put strips in small batches into very hot pan, cook until golden brown, drain onto paper towel. And repeat until all chicken is cooked.

Mix onion chives with sour cream. Arrange couscous on plate with chicken and sour cream could all so have a light rocket salad

Serve with a light rocket salad, red capsicum and plenty of WHIMWOOD ESTATE ROSÉ...

Enjoy

Greg McDonald

**Executive Chef**