

RECIPE



TUTTIFRUTTI

WHAT DO YOU NEED?

- 2.5 kilograms of Aviko fries
- 5 chicken breast fillets
- 20 grams of butter
- 500 grams of tutti-frutti
- 4 tablespoons apricot jam
- 100 grams cashew nuts
- 2 spring onions, chopped
- 1 red pepper, sliced
- 1 teaspoon of paprika powder
- 1 teaspoon of nigella seed
- 1 teaspoon of sea salt
- 1 teaspoon of dried parsley

PREPARATION

Slice the chicken breasts into strips and let the tutti-frutti steep in hot water. Heat 20 grams of butter in a frying pan and wait until the froth subsides. Place the chicken strips in the pan, stir-fry them until golden brown and season with the mixed herbs.

Remove the chicken from the pan and keep it warm. Warm the steeped tutti-frutti in the same frying pan. Add the apricot jam and some water, if needed, and make

a smooth sauce. Fry the fries for about 3.5 minutes at 170°C until golden brown and crispy.

Put the fries in a dish or bowl and cover with the chicken strips and tutti-frutti. Finish with spring onions, red pepper and cashew nuts.

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