

## JOSPER GRILLED CHICKEN THIGHS WITH SATAY SAUCE

SERVINGS: 10

INGREDIENTS	UNIT	BRUTE	NET
<b>Chicken thighs</b>			
Chicken thighs	Units	10	
Salt	Kg	0,01	
Pepper	Kg	0,1	
<b>Satay sauce</b>			
Red curry paste	Kg	0,1	
Coconut milk	L	0,05	
Sunflower oil	L	0,05	
Peanut butter	Kg	0,01	
Soy sauce	L	0,05	
Salt and pepper	To taste		

### TECHNIQUES USED

Smoking , Radiation, Convection

### NECESSARY COOKWARE

Josper Casserole 28 cm – 1 units

### METHOD OF PREPARATION:

- Smoke the coconut milk for about 30 minutes closing the vents and allowing the smoke to build up inside, is crucial to have the coconut butter at room temperature
1. If wished, remove the bones from all the chicken thighs and set aside. Its important to dry the skin to ensure that the chicken doesn't stick.
  2. On a casserole, heat up the sunflower oil and add the red curry paste to release its flavours. After 2 minutes, add the coconut milk and let it boil together, then add the peanut butter and mix well. Finish it with the soy sauce and reserve.
  3. Grill the chicken thighs on the upper grill and with a brush spread the satay sauce on top of the chicken thighs.
  4. After 2,5 minutes, flip the chicken thighs and place the skin side down and cook for another minute.
  5. Take it out from the oven and cut in curved slices, top it if wished with some green onion or roasted sesame.