

## Stuffed Chicken Breast.

- 6 Portions of chicken breast, flattened and stuffed with the following:
- 1 Teaspoon fresh ginger
- ½ Cup coconut
- 1 Cup breadcrumbs



## Pickled Cherries

A sophisticated not-too-sweet pickle, ideal for roast duck.

- 500g Fresh cherries – stalk and stone removed
- 500ml Red wine vinegar
- 125g Sugar

### Method:

Boil the sugar in the vinegar until it has desolved.

Let the liquid cool down. Place the cherries in a jar and pour over the cold vinegar. Store at least two weeks before eating.

- ½ Cup de-pipped cherries
- 1 Teaspoon apricot jam
- ½ Teaspoon chillies

Mix well together

### Cherry Sauce:

- ½ Cup chopped cashew nuts, fried in a pan
- add de-pipped fresh cherries
- 1 Cup fresh cream.

Reduce the heat until cream is thick. Pour over chicken breasts and garnish with chives or parsley.

### Method:

**Cook chicken in butter in a covered dish in the oven.**

**To serve:**

**Arrange chicken in serving plate and serve with the cherry sauce.**

