



CHICKEN FILETS WITH PIRI-PIRI SAUCE

Ingredients:

350 gr chicken fillets
Smoked Salt (EldurApi no.22)

Piri-piri sauce
50 gr chilli peppers
50 ml whisky
2 cloves of garlic (crushed)
1 bay leaf (middle vein removed)
Salt
Olive oil

Supplies:

BBQ Flavour Quick-Koko briquettes
Shichirin
Tweezer curved

You should make the homemade piri-piri sauce at least 2 weeks in advance.

If you prepare the sauce in advance, the flavor will be best and you will always have it ready for a spontaneous barbecue.

Place 50 grams of chili peppers, 2 bay leaves and 2 crushed garlic cloves in a jar with a sealable lid.

Then add a teaspoon of salt and 50 ml of whiskey and fill the jar with olive oil.

Then let it sit for at least 2 weeks in a cool, dark place, but not in the refrigerator

First light a Quick-Koko briquette with a match and let it burn.

Then open the slides of the Shichirin completely and allow it to reach the right temperature.

Sprinkle the chicken fillets on both sides with EldurApi's Smoked

Salt (no.22).

Then place the chicken tenderloin fillets on the Shichirin for 8 to 10 minutes. Turn the meat regularly and if they look deliciously golden brown, they are ready to be served.

To spread the piri piri sauce over the chicken fillets, use a brush. This allows you to control the amount of sauce. Start carefully because piri piri sauce is really spicy.