



COCONUT MILK CHICKEN BREAST

For 4 persons

Cooking time: when temperature reaches 95°C

Ingredients :

Marinade :

- 1 Tablespoon Of Olive Oil
 - Juice Of 2 Limes
 - 60ml Coconut Milk
 - 2 Tablespoons Of Soya Sauce
 - 2 Chopped Garlic Cloves
 - 20g Grated Ginger
 - 1 Teaspoon of Honey
 - 1 Chopped Coriander Bouquet
 - Salt And Pepper
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- 4 Chicken Breasts

Preparation :

Put and mix the marinade ingredients in a bowl. Add the chicken breasts and keep in the fridge for a few hours. Put the chicken, the marinade in a 3l *CromoTanium* pot and close the lid. Cook on medium heat until temperature reaches 40°C, lower heat to low. Keep cooking until temperature reaches 95°C. Serve with vegetables of your choice.