



Cocoffinoa chicken



Chef Débora Fadul (Guatemala)

Serves: 4

Ingredients:

2 chicken breasts

For the garam masala

1 tbsp ground cumin
1 tsp ground coriander
1½ tsp cardamom
1 tsp ground black pepper
1 tsp ground cinnamon
½ tsp ground clove
½ tsp nutmeg
½ tsp white pepper powder

For the filling

4 slices smoked provolone cheese
4 basil leaves
¼ cup pumpkin seeds
1 tbsp cardamom, large
½ onion
½ tbsp dill, dried
¼ tbsp garam masala
30 ml chancal or white rum
1 tbsp olive oil, large
Salt
Black pepper

For the crust

1 cup flour
1 egg
2 cups red quinoa
Salt
Pepper
Canola oil

For the sauce

½ onion
2 garlic cloves
1 cup red quinoa
1 tbsp coffee, large
2 tbsp cocoa, large
⅓ cup sugar
½ cup light dairy cream
2 cups fresh water
Olive oil
Salt
Pepper

For the garnish

Basil leaves

Preparation:

- To prepare the garam masala, put all the ingredients in a food processor and reduce them to powder. Since this recipe requires ¼ tablespoon of garam masala, you can store the remainder in a cool place.
- Prepare the chicken filling. Finely chop the onion and fry in a pan with olive oil over medium heat, together with the cardamom, pumpkin seeds, garam masala and dill.
- Mix well until the seeds start to brown.
- Carefully pour in the liquor and leave until reduced. Season with salt and pepper.
- Remove from the heat and transfer to a food processor or blender.
- Leave to cool in a bowl.
- While the previous mixture is cooling, place the chicken breasts on a wooden board and cut butterfly style, taking care not to cut right through.
- Wrap the chicken in plastic film and gently flatten with a mallet.
- Remove the film, lay out the chicken, add salt and pepper and place the cheese and 2 basil leaves on one of the halves of the chicken.
- Make a roll with each chicken breast.
- Add salt and pepper on the outside.
- To prepare the quinoa crust, put into 3 different bowls the quinoa, the flour and the beaten egg.
- With clean hands, carefully dip the filled chicken into the egg, then into the flour, then again into the egg and finally into the quinoa. This will prevent it from breaking up during frying.
- Pour canola oil into a pan and cook the chicken breasts until crispy.
- Then wrap them in foil and place in the oven for 15 minutes at 190 °C.
- While the chicken is cooking, prepare the sauce. For this, put into a pan the cup of quinoa together with 2 cups of cold water. Cook on medium heat until the water has been absorbed and the quinoa is tender. Remove from the heat.
- Chop the onion and two garlic cloves.
- Put the chopped onion and garlic in a pan with olive oil and sauté.
- Then add the quinoa and cook in the pan, making sure everything combines well.
- Add the coffee and cocoa and wait until it thickens into a paste.
- Introduce the cream and stir well until it begins to boil.
- Then add the sugar, salt and pepper.
- Cut 3 slices from each chicken roll and serve with basil leaves and the sauce.

