



## Pancakes filled with Chicken Madras

- Cut the chicken breast into pieces and season well with salt and pepper.
- Blanch the carrot, potato and garden peas in boiling water.
- Fry the chicken in a pan with some butter.
- Add the vegetables and let it simmer on a low heat then add the pineapple and peach.
- Heat the onions in another pan and sprinkle them with curry, fry briefly together and mix with the ginger syrup.
- Add the broth and cream and reduce down. Season with salt and pepper.
- Mix the curry sauce with the chicken and vegetables and fill each of the hot pancakes with the mix.
- Serve on a hot plate, nicely garnished.

*Enjoy!*

## Recipe

- **400 g chicken breast**
- **100 g pineapple chunks**
- **100 g peach slices**
- **100 g garden peas**
- **100 g carrots, sliced**
- **100 g potato cubes**
- **1 onion sliced into rings**
- **2 teaspoon curry powder**
- **2 spoons ginger syrup**
- **200 ml single cream**
- **2 cups of chicken broth**

*Recipe to fill 4 pancakes.*

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