

Hawaiian-style chicken with ratatouille and grilled polenta

90–95 Min

Ingredients 4 Portions

= Kotányi Produkte

For the Hawaiian-style chicken

8 pcs.	Chicken thighs, bone-in and skin-on
250 ml	Pineapple juice
250 ml	Yogurt
3	Pineapple slices, tinned
8	Organic lemon, sliced
	Sunflower oil
2 tbsp.	Grilled Poultry Seasoning Mix

For the polenta

250 g	Polenta
500 ml	Vegetable stock, clear
2 tbsp.	Butter
4 tbsp.	Parmesan, grated
4	Egg yolks
2 tsp.	Curry Mill
1 tsp.	Thyme, Crushed
2 tsp.	Sea Salt, Coarse

For the ratatouille

4 pcs.	Tomatoes
1 pcs.	Zucchini
2 pcs.	Bell peppers
2 pcs.	Red onions
1 pcs.	Salad cucumber
200 g	Greek sheep's milk cheese
	Olive oil
2 tsp.	Greek Cuisine Gyros Seasoning Mix
1 tsp.	Marjoram, Crushed

Preparation

1. Wash the chicken thighs with cold water and pat them until dry.
2. Make a marinade from the pineapple juice, yoghurt, Kotányi Grilled Poultry and oil. For best results, add the ingredients to a mixing beaker and mix them into a smooth liquid using a hand blender.
3. Pour the marinade over the chicken thighs and add the lemon slices. Place the marinated chicken in the refrigerator for a few hours.
4. For the polenta, heat the vegetable stock with the salt, butter and curry powder. Stir in the polenta and cook for 10 minutes, stirring constantly. Mix in the parmesan. Allow to cool. Mix in the egg yolks. Spread the mixture in a dish and bake for 40 minutes at 170°C (338°F).
5. For the ratatouille, chop the tomatoes into quarters, slice the zucchini into 2-cm pieces, and peel and chop the onion into large slices
6. Peel the cucumber, chop it in half and remove the seeds using a spoon. Then slice the halves into 2-cm pieces. Remove the core from the bell peppers and slice the remainder of the peppers into strips.
7. Place them on an ovenproof dish over direct heat on the grill and pour in a little oil. Cook the onions until golden brown. Gradually add the vegetables (zucchini, bell pepper and salad cucumber) and cook these until they are also lightly browned. Finally, add the tomatoes. Season these with parsley, marjoram, Gyros Seasoning Mix, salt and pepper.
8. Chop the pineapple slices into thumb-sized pieces.
9. Before grilling, place the marinated chicken thighs in a covered dish for two hours to bring them to room temperature.
10. Lay the chicken thighs skin-side up in an ovenproof dish, sprinkle them with Kotányi Grilled Poultry and add the lemon slices and pineapple chunks. Place them in the grill over indirect heat at 180°C (356°F) for 50 minutes.
11. Slice the cooled polenta and brown this on all sides on the grill.
12. Before serving, slice the sheep's milk cheese into chunks and mix these into the ratatouille.

1 tsp.	Parsley, Chopped
1 pinch	Pepper Rainbow, Whole
1 pinch	Sea Salt, Coarse