



**Otago Farmers Market**  
Every Saturday morning at the Dunedin Railway Station  
[www.otagofarmersmarket.org.nz](http://www.otagofarmersmarket.org.nz)

Recipes for Saturday 8th October 2011

## Spicy crumbed chicken, lemon aioli

10 portions

### Ingredients

5 chicken breasts  
80g seasoned flour  
4 eggs, beaten with a little water  
250g bread crumbs  
75g Parmesan grated  
2½ tbsp chopped parsley  
225g butter  
4 chillies, diced  
Oil for frying

### Lemon aioli

5 egg yolks  
1 clove garlic, chopped  
125ml lemon juice  
tbsp Dijon mustard  
250ml rice bran oil  
250ml olive oil

### Method

Slice each chicken breast into four thin slices and beat between two sheets of plastic until they are even and flat.  
Combine crumbs, Parmesan cheese, parsley, melted butter with chillies and mustard.  
Pané the schnitzel in flour, egg and crumbs.  
Heat the oil and gently fry until golden brown and cooked through.  
Drain on kitchen paper and keep warm.  
Serve with roasted garlic and rosemary potatoes and lemon aioli.  
In a food processor mix yolks, garlic, lemon juice and mustard.  
With a blender on high gradually pour in the oils being careful not to pour too quickly or the mixture will split.  
Adjust thickness with a little water if needed.



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## Roast garlic & rosemary potatoes

### Ingredients

1.2kg potatoes  
50ml olive oil  
50g butter  
4cloves garlic, chopped  
2 tsp rosemary leaves, finely chopped  
salt and pepper

### Method

Dice the potatoes, skin on.  
Cook in salted water until just done.  
Drain and dry in between two tea towels.  
Heat the oil and gently fry the potatoes until golden brown and heated through.  
Add the butter, garlic and rosemary.  
Toss together over low heat for a further two minutes.  
Season to taste.



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School of Hospitality for their  
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