

## **The Mariners Buttermilk Chicken with Chipotle Mayonnaise.**

**Makes 2 portions**

**24 hours in marinade, 10mins preparation and cooking time 10mins**

### **Ingredients:**

6 free range Chicken thighs boned and skinless.

1 fresh lemon and 1 fresh lime.

1ltr vegetable oil.

### **Chicken bread crumb:**

250g plain flour

10g onion powder

10g paprika

10g garam marsala

10g garlic powder

50g cornflakes (lightly crushed)

40g Filo pastry (cut into thin strips)

### **Marinade:**

250g buttermilk

5g ground garam marsala

3g smoked paprika

### **Chicken seasoning:**

10g ground garam masala

10g fine salt

### **Chipotle mayonnaise –**

100g Good quality Mayonnaise

10g Chipotle paste

Lemon juice

### **Method**

**The Marinade** - In a bowl, whisk the 5g garam masala and 3g smoked paprika into the buttermilk.

Place the chicken thighs in the marinade and leave for 24 hours covered in a refrigerator

**Chipotle mayonnaise** – in a bowl mix the mayonnaise, chipotle paste and a good squeeze of lemon juice. Then add to a piping bag or a plastic bottle to be ready to serve.

**For the breadcrumb** - Weigh all your ingredients and have ready.

**The Seasoning**- mix the 10g fine salt and 10g garam marsala together and set aside

Mix the flour, paprika, onion powder, garlic powder, cornflakes, and filo pastry in a bowl

Gently cover and pat the chicken thighs in flour mix, making sure is covered all over and evenly spread

In a Deep fryer or in a large heavy based pan have vegetable oil ready at a temperature of 170oc. for 4-5 minutes.

Take out onto a rack and leave to rest and cool to room temperature.

Preheat the fryer up to 180oc, then when ready add chicken, fry for 5min until golden and crisp.

Once out of fryer season with the garam marsala/salt then finely Zest lemon and lime with microplate.