

SUNBLEST LEMON AUBERGINE CHICKEN MAC RECIPE CARD

INGREDIENTS:

For Pasta And Chicken:

50–60 people

5.4 kg Sunblest Macaroni

36 chicken breasts, cut into strips, 10–12 kg total

36 aubergines, medium, chopped

2.16 kg butter

900 ml oil

18 garlic cloves, sliced or minced

For Sauce And Garnish:

8.1 litres cream

4.5 cups lemon juice, 1 litre

18 tbsp lemon zest, approx. 270 g

36 tbsp parsley, approx. 360 g, finely chopped

36 tbsp salt, approx. 540 g, adjust to taste

36 tbsp black pepper, approx. 216 g, adjust to taste

1.8 kg parmesan cheese, grated

METHOD:

- 1. Cook macaroni: Boil macaroni in batches. Drain and set aside.**
- 2. Cook chicken: In large sauté pans or tilt trays, heat butter and oil and cook chicken until just done.**
- 3. Add garlic: Add garlic and fry lightly.**
- 4. Add lemon: Stir in lemon juice and zest.**
- 5. Finish sauce: Add cream and simmer for 5 minutes until sauce thickens slightly.**
- 6. Season and flavour: Add parsley and parmesan and season to taste.**
- 7. Serve: Serve macaroni in large trays and pour sauce evenly over.**