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Roast Poussins with KPow Chilli & Oyster marinade



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2 Gressingham poussins, clean and pat dry
50g K-pow chilli sauce
40g oyster sauce
5g brown sugar
15ml lemon juice
15ml sesame oil
10g ground fennel *
5g crushed black pepper

KPow Chilli Mayo

70g mayonnaise + 20g KPow chilli

Garnish - 30g spring onions, sliced & 1 fresh red chilli, sliced

Pre-heat oven to 200°C

1. In a small bowl, add chilli sauce, oyster sauce, soy sauce, lemon juice, sesame oil, ground fennel* (or whichever spice you prefer) & crushed black pepper.
2. Clean the poussins, pat dry and pour mixture over the birds and marinade for 30 minutes to an hour (the longer the better).
3. Pop the poussins into pre-heated oven at 200°C and roast for 35-40 minutes basting the birds a few times. When ready remove from oven and rest for 5-10 minutes before serving with the chilli mayonnaise and crunchy salad.