

# KIDS' EASTER PARTY



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## SERVES: 4

Preparation Time: 15 min.

Cook Time: 20 min.

## INGREDIENTS

1 pack baby new potatoes, "Vitacress" • 1 bag spinach "Vitacress" • 250 g parsnips or potatoes • 6 carrots • 1 pack baby sweetcorn • 250 ml light cream • 150 ml sparkling mineral water • 1 pack quail's eggs • Chicken shanks • Salt • Freshly ground white pepper • Paprika powder • Curry powder • Flor de Sal, "Maria do Monte"

## METHOD

Season the chicken shanks with salt, pepper, curry powder, and paprika powder • Drizzle with some olive oil and roast the shanks for 35 minutes in an oven preheated to 175°C • Cook the potatoes in salted water • Keep for later in a warm place • Cook the parsnips in cream and water until the liquid is reduced • Add the washed spinach leaves and blend for minimum of 10 minutes • Season with a pinch of flor de sal • Keep for later in a warm place • Clean the carrots and baby corn and cook separately in salted boiled water till soft • Cook the quail's eggs for 4 minutes and peel the shells • Arrange the green puree in the middle of a large plate, and decorate with the eggs, carrots, corn and chicken shanks