

RETRO RECIPE



1936 – Chinese Chicken Salad

1 cup almonds
2 tablespoons gelatine
1/4 cup cold water
1 3/4 cup boiling chicken stock
1 cup pineapple juice
1/2 teaspoon paprika
2 1/2 cups finely cut boiled chicken
Chili sauce
Horseradish
Lettuce
Whipped cream
Salt to taste

Blanch the almonds, then place them in a hot oven until they are quite brown. Shred very fine.

Soften the gelatine in the cold water, add the boiling stock and stir until gelatine is dissolved.

Add the pineapple juice and strain through a fine sieve.

Add salt to taste and paprika.

Arrange the chicken, pineapple and almonds in a mold (or hotel pan); add the chilled liquid and place in coldest part of refrigerator to set. Unmold on a large platter garnished with lettuce or chicory and serve with it a dressing of whipped cream, to which a little chili sauce and horseradish have been added.

This makes eight to ten servings.

FLOUR