

————— *Bittersweet* —————
Amarula Drumsticks

Recipes



(12 Portions)

Ingredients

12 Drumsticks
Seasoned Flour
¼ cup (62,5ml) snipped garlic chives
¼ cup (60ml) marmalade or apricot jam
4 T (60ml) lemon juice
2 T (30ml) Amarula Cream
2 t (10ml) Seasoned Sea Salt
12 bay leaves and toothpicks

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www.amarula.com

Amarula is a rare find. Appreciate it accordingly



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Method

Prepare the drumsticks by cutting the skin loose around the bone and pushing in down with a scraping movement, using a small sharp knife. Cover exposed bone with foil. Dust meat lightly with seasoned flour. Mix the chives, marmalade, lemon, Amarula Cream and salt together. Coat the drumsticks in this mixture and arrange in an ovenproof dish

Bake at 200C for 45 minutes until crispy. Remove the foil.
May be served warm or at room temperature.

FOR SERVING: Wrap a bayleaf around each exposed bone-tip. Secure the leaf with a toothpick or porcupine quill.

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_____ *Amarula and* _____
Chocolate Covered Strawberries

Recipes



Ingredients

1 12-ounce package of semisweet chocolate chips
¾ cup half and half cream
1 to 2 tablespoons Amarula Cream
60 large, fresh strawberries, rinsed and patted dry with stems left intact

Method

In the top of a double boiler, over hot water, slowly melt chocolate. Add cream, stirring until smooth. Remove from heat and blend Amarula Cream until completely mixed into chocolate.

Hold each berry by stem, swirl in chocolate to partially cover; place on waxed paper-lined cookie sheet. Place in refrigerator until chocolate is set; transfer fruit onto a serving platter.

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