



# CHARGRILLED PIECES WITH CREAMY BUTTER SAUCE

## INGREDIENTS

- 1 Packet Harvest Gourmet Chargrilled Pieces
- 3 Tablespoons Margerine
- 4 Cloves Garlic
- 2 Sprigs Curry Leaf
- 3 Sprigs Bird's Eye Chilli
- 1 Cup Evaporated Milk
- 1/2 Cup Water
- 2 Teaspoons Mushroom Seasoning
- 15 Grams Corn starch
- 1 Teaspoon Sugar



## PREPARATION

- 1.** Bake Harvest Gourmet Chargrilled Pieces using air fryer at 180 ° C for 4 minutes. Set it aside.
- 2.** Heat a frying pan, melt the margerine. Fry the chopped garlic with the curry leaves and rice chilli until fragrant.
- 3.** Add liquid milk, water, mushroom seasoning and sugar. Mix well.
- 4.** Thicken with cornflour mixture.
- 5.** Add the Harvest Gourmet Chargrilled Pieces and mix well. Ready to be served.

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