



**Chef Mark Rowsell-Turner** from Brisbane, Australia, has taken over as the new executive chef of **Sheraton Doha**. His favourite cuisine is Pacific rim with an Arabic, Moroccan influence. Chef is sharing one of his favourite recipe – A Moroccan chicken paddle pop with a lime and watermelon salsa. It's a perfect starter for a BBQ or dinner party, easy to make and simple to present for your guests or family.



## Moroccan Chicken Paddle Pops with Watermelon Salsa

### Ingredients

#### Moroccan Chicken Paddle Pops

- ▶ Chicken breast skin off: 500gm
- ▶ Crushed ginger: 1tsp
- ▶ Crushed fresh garlic: 1tsp
- ▶ Fresh coriander: 1tbl
- ▶ Fresh mint: 1tbl
- ▶ Red pepper diced: 50gm
- ▶ Ground sumac: 1/2 tsp
- ▶ Zatarra: 1tsp
- ▶ Lime juice: 30ml
- ▶ Pomegranite juice: 50ml
- ▶ Bamboo skewers: 10each
- ▶ Rice flour: 100gm
- ▶ Eggs: 2

### Method

Place all ingredients in food processor except skewer and rice flour. Puree until smooth, then place in bowl and add rice flour. Knead into 50gm balls and flatten onto skewer using palm of your hand to shape around skewer in a pan or on the bbq seal on hot plate with some sesame oil.

Turn once and transfer to medium oven 150 degree c and cook 10 minutes.

To check if cooked insert skewer and if comes out clean it is cooked.

Serve on banana leaf with watermelon salsa.

#### Watermelon Salsa

### Ingredients

- ▶ Watermelon peeled and diced: 500gm
- ▶ Chopped spanish onion diced fine: 50gm
- ▶ Fresh mint chopped: 50gm
- ▶ Lemon zest chopped fine: 1tsp
- ▶ Fresh ginger grated: 1tsp
- ▶ Mirin (rice wine): 50ml
- ▶ Sweet chilli sauce: 50ml
- ▶ White balsamic vinegar: 50ml
- ▶ Vanilla honey: 50ml

### Method

Mix all ingredients well and let infuse to combine well.