

MURANO

RESTAURANT

Chicken skewers with orange and oregano, baked potato and cucumber and squash salad

(4 persons)

Ingredients for the chicken skewers	Chicken leg without the bone	600 g
	Garlic	2 cloves
	Ginger	20 gr
	Olive oil	20 ml
	Oregano	10 g
	Zest of 1 orange	
	Juice of 1 orange	

Preparation Remove the skin from the chicken and chop into cubes roughly 2 cm in size. Add finely chopped garlic and ginger, grated orange zest, oregano, olive oil and the juice of 1 orange. Add the sauce to the chicken and leave to marinade in the refrigerator for at least for 2 hours. Remove the chicken and place carefully on skewers, and then fry in a hot pan for 4 minutes on each side.

Ingredients for the potato	8 mid-size potatoes	
	Finely cut fresh aromatic herbs (<i>thyme, rosamery</i>)	10 g
	Garlic	15 g
	Parmigiano cheese	60 g
	Olive oil	30 g
Salt and pepper		

Preparation Wash the potatoes and boil with the peel in salted water. Mix the Parmigiano cheese, garlic, aromatic herbs, salt, pepper and olive oil. Remove the potatoes from the water after 20 minutes, make 3 or 4 slices halfway through each potato then gently press down with a knife. Pour over the mixture of Parmigiano, garlic, olive oil and herbs and bake in the oven for 15 minutes at 200 C.

Ingredients for the salad	Squash	100 g
	Cucumber	200g
	Carrot	50 g
	Red onion	50 g
	Parsley leaves	10 g
	Olive oil, salt and vinegar of choice	

Preparation Slice the cucumber, squash and carrot into thin strips. Add the chopped onion and parsley leaves (not cut), then season with olive oil, vinegar and salt. Mix together.

Serving Serve all of it on the same plate and season the skewers with the toasted sesame seeds.

Pileći ražnjići sa pomorandžom i origanom, zapečeni krompir i salata od krastavaca i tikvice

(4 osobe)

Sastojci za ražnjiće	Pileći batak bez kosti	600g
	Bijeli luk	2 čena
	Đumbir	20gr
	Maslinovo ulje	20 ml
	Origano	10g
	Kora jedne pomorandže Sok od jedne pomorandže	

Priprema Sa bataka ukloniti kožu i izrezati ih na kocke veličine 2 cm, dodati sitno sjeckani bijeli luk i đumbir, narendanu koru narandže, oregano, maslinovo ulje i sok od pomorandže. Sve promiješati. Ostaviti makar dva sata u frižideru da se marinira. Napraviti ražnjiće i pržiti ih na zagrijanom tiganju po 4 minuta sa obje strane.

Sastojci za pripremu krompira	8 srednje velikih mladih krompira	
	Sjeckano svježe aromatično bilje (<i>majčina dušica, ruzmarin</i>)	10g
	Bijeli luk	15g
	Parmezan	60g
	Maslinovo ulje	30g
So, biber		

Priprema Krompir temeljito oprati i skuvati ga sa korom u slanoj vodi. Pomiješati parmezan, bijeli luk, sitno sjeckano aromatično bilje, so, biber i maslinovo ulje. Prohlađeni krompir malo zarezati te lagano zgnječiti nožem. Bogato preliti smjesom parmezana, bijelog luka maslinovog ulja i bilja te zapeći u rerni 15min na 200 stepeni.

Sastojci za salatu	Tikvica	100g
	Krastavac	200g
	Šargarepa	50g
	Crveni luk-kapula	50g
	Peršun listovi	10g
	Maslinovo ulje, so, sirće po izboru	

Priprema Krastavac, tikvicu i šargarepu izrezati tanko. Dodati sjeckani crni luk i cijele listove peršuna. Začiniti maslinovim uljem, sirćetom i solju. Promiješati.

Serviranje Po želji sve servirati na istom tanjiru i posuti ražnjiće tostiranim susamom.

