**BBQ CHOOK SALAD**

**150 g chicken legs roasted**

**10 g parsley leaf**

**10 g mint leaf**

**10 g dill**

**5 g chives**

**5 g chervil**

**10 g rocket**

**20 g shallot sliced**

**10 g radish quarter**

**20 g cherry tomatoes quarter**

**10 g pickled chili**

**10 g Aioli**

**20 g Crispy tofu**

**10 g preserved lemon dressing**

**10 g toum**

**AIOLI**

**250 g roasted garlic**

**20 g garlic pureed**

**100 g egg yolk**

**10 g salt**

**40 g lemon juice**

**3 g sugar**

**15 g sherry vinegar**

**50 g Dijon mustard**

**200 g olive oil**

**200 g vegetable oil**

**PRESERVED LEMON VINAIGRETTE**

**100 g lemon juice**

**30 g preserved lemon skin chopped (make sure you remove all white part)**

**10 g shallot finely chopped**

**5 g garlic microplaned**

**2 g thyme leaves**

**15 g honey**

**15 g fish sauce**

**3 g chili flakes**

**5 g black pepper**

**250 g olive oil**

* Combined all in a blender
* Add slowly the olive oil to emulsify
* Check seasoning

**TOUM**

**130 g garlic Degermed**

**10 g salt flakes**

**60 g lemon juice**

**60 g ice water**

**600 g grapeseed oil**

**CRISPY TOFU**

**1 kg firm tofu**

**oil for frying**

- Place the oil in a small nonstick pan and heat it up

- Remove the tofu from its packet, drain well and remove excess water with paper towl, Cut tofu into 2cm dice

- Carefully place the tofu dice in the hot oil and start frying them until they get golden brown.

- Remove the tofu from the oil, drain well from the excess of oil and place on paper towel.

- Reserve for later. Keep the oil in the pan as you ll need it for the garlic & dressing.