CREAMY CROCODILE CASSEROLE

Prep: 10 Mins
Total: 30 Mins
Serves: 4 ppl

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Ingredients

800g Aloes Meats Crocodile Cheek Fillets
Flour for dredging
1 tbsp olive oil
2 tbsp butter divided
1 whole head garlic cloves peeled
1/2 cup chicken stock
1/2 teaspoon lemon juice
1/4 teaspoon garlic powder
1 cup fresh cream
Salt & pepper to taste

Method

1. Cut fillets into even cubes and season with salt and pepper.
2. Dust fillets with flour and set aside.
3. Add the olive oil and 1 tbsp of the butter to a pot over medium heat. Sauté the fillets until nice and golden then remove and set aside.
4. Reduce the heat to low and add the rest of the butter to the pan. Let it melt and then add the garlic cloves. Cook until lightly browned.
5. Add the chicken stock, lemon juice, and garlic powder to the pan and allow to reduce.
6. Stir in the cream and add the fillets back into the pan.
7. Let it cook on low for 10 minutes or so, until the sauce is reduced and the fillets is cooked through.