**Chıcken ın walnut cream**

1 whole chicken

1 onion

2 teaspoons salt

3 cups walnut

3 cloves garlic

4 teaspoons chili pepper

½ cup crumbled bread

3 cups chicken broth

½ cup olive oil

Wash and cook chicken for half an hour in pressure cooker with salt and 3 cups of boiling water, remove bones and pick to small pieces.

Place walnuts, bread crumbs, 2 teaspoons chilly pepper, garlic, chicken broth and half of olive oil in blender and mix to creamy texture. Stir creamy sauce with chicken pieces and pour over service plate. Mix chili pepper with the rest of olive oil and sprinkle over the dish.