

Blanc de Poulette au Foie Gras, Crème Glacée de Céléri à la Pistache

Stuffed Chicken Breast with Foie Gras and Chilled Celery-Pistachio Sauce

Category: Appetizer, Serves 10 portions

Ingredients:

5 pcs skinless chicken breast
500 gr raw foie gras
salt & pepper
arugula oil
chervil sprig

Sauce:

500 gr celeriac
500 gr chicken consommé
100 gr sour cream
50 gr pistachio paste
2 drops almond extract
salt & pepper



Preparation:

- Open the chicken breast with a knife but do not flattened them. Season with salt & pepper.
- Add the raw foie gras in the middle and close it properly with a film paper.
- Cooking in oven on steam at 70°C for 1 hour. Cool down and refrigerate for minimum 8 hours.
- For the sauce: Cook the celeriac cut in quarter in the chicken consommé for 30 minutes or until the celery is cooked. Blend the celery with sour cream, pistachio paste, and few drops of almond extract and salt & pepper.

- Serve the sauce very cold on the bottom of the plate.
- Slice a cylinder of chicken breast with foie gras and present as above picture.
- Finish with chervil sprig and arugula oil.

Weight Measures Conversions:	
¼ ounce	8 grams
½ ounce	15 grams
1 ounce	30 grams
Four ounces	115 grams
1 cup	25 cl – 2,5 dl – 250 ml
2,2 pounds	1 kilogram
16 ounces	450 grams
8 ounces	1 pound

