

THAI CHICKEN ROLLADE



USED BRESC PRODUCTS



Bresc Ginger & lime WOK
450g



Bresc Green & red chilli
WOK 450g



Bresc Lemongrass puree
450g



Bresc Roasted garlic
puree 325g

INGREDIENTS

4 

- 100 g bean sprouts
- 100 g soy beans, steamed
- 100 g shiitake
- 10 g Bresc roasted garlic puree
- 10 g Bresc WOKchilli
- 10 g Bresc ginger puree
- 10 g Bresc lemongrass puree
- 4 dl coconut milk
- 0.5 dl chicken stock (reduced)
- 0.5 dl cream
- 4 lime leaves
- 2 spring onions
- 2 guinea-fowl fillets
- 1 red sweet pepper
- 2 leaves gelatine
- fish sauce
- 50 g sesame seeds
- 20 g Bresc coriander puree
- 10 g Bresc garlic puree
- 10 g Bresc WOKchilli
- 10 g Bresc ginger puree
- 10 g Bresc lemongrass puree
- 2.5 dl Indonesian soy sauce
- 1.5 dl soy
- 2 spring onions
- 1 lime
- fish sauce to taste

PREPARATION METHOD

Take the skin off the guinea fowl and chill it. Puree the meat with the cream, roasted garlic, WOKchilli, ginger puree and lemongrass puree and season. Spread it on the skin with a scraper and place the skin on plastic foil. Pipe the freshly made forcemeat on the skin in a line and roll it up tightly. Tie up the ends and poach the "sausages" at 62 °C for 40 minutes and then chill them.

For the dip, slice the spring onions into rings and set aside. Brown the sesame seeds in a dry pan and leave to cool. Puree all the other ingredients for the dressing with a stick mixer and stir in the rings of spring onion and sesame seeds at the last moment, then put it to one side. For the foam, soak the gelatin in cold water. Heat the coconut milk and chicken glaze with the lime leaves and season with salt and pepper. Dissolve the gelatine in it and strain. Fill the Kidde (whipping siphon), using one cartridge. Chill.

For the salad, remove the stalks from the shiitake and cut them into slices. Fry them at a high heat in a large frying pan and season them with a little of the dip. Cut the spring onion and sweet pepper in juliennes and stir them into bean sprouts and shiitake. Slice the rollade into thick slices and grill them on both sides, then season with salt and pepper. Plate up the salad with the grilled slices of rollade, soy beans and dip; serve the foam on the side.