

Poulet façon grand-mère au vin rouge

Chicken grand-mother style



Serves 4

1 Fresh chicken (1.2 kg)
500 gr Red wine
1/2 each celery stick – cut into Mirepoix
1/2 each Onion – cut into Mirepoix
1 each Carrot – cut into Mirepoix
3 cloves Garlic – coarsely chopped
2 each Parsley stalks
1/2 each Bay leaf
1/2 each Tomato – coarsely diced
2 each Mushrooms – sliced
400 ml Brown chicken stock
20 ml Clarified butter
20ml Brandy
Salt and pepper

Grand-Mother Garnish

1 slice White bread (cut into 2 heart shaped croutons)
6 each White button mushrooms - cut into quarters
6 each Small pearl onions - peeled to an even size
200gr cold smoked bacon - cut into lardons
Chopped parsley
Clarified butter

METHOD

- Clean and remove any hairs from the chicken, remove the legs, French the drumsticks, remove the knee-caps and thigh bones. Remove the backbone from the breasts leaving the breasts in one piece.
- Place the chicken, parsley, bay leaf, garlic, bones and mirepoix in a bowl. Cover with red wine and marinate for 6-24hours.
- After marinating, drain the mirepoix and chicken from the marinade and reserve.
- Season and sauter the chicken pieces and bones until brown all over, flamber with brandy.
- Remove from the pan and add the mirepoix, sauter the Mirepoix and garlic until brown all over.
- Add the herbs, mushrooms and tomatoes and cook until soft.
- Place the chicken back into the pan, add the marinade and bring to a simmer.
- Braise at 180°C for 10 minutes until cooked.
- Remove the chicken and rest in a warm place.
- Reduce the marinade to a glaze.
- Add the chicken stock and reduce to the required consistency, adjust the seasoning and strain.
- Bone the chicken and reheat, serve with sauce and Grand-Mere garnish.

Garnish

- Shallow-fry the croutons in clarified butter until crisp golden brown remove and drain.
- Pan-fry the lardons in clarified butter until golden brown, remove and drain.
- Add the onions to the pan and sauter until golden brown, finish cooking in the oven until soft if necessary.
- Remove the onions and drain. Sauter the mushrooms in clarified butter until golden brown.
- Sauter the mushrooms, onions and lardons together and season.
- Dip the tip of the croutons in the sauce from the Coq au Vin and then chopped parsley.

Poulet Murgh Makhani

Butter chicken



Serves 4

For the marinade:

4 chicken legs, skinned and deboned (using only thighs)

80 gr Plain Yoghurt

1 tbsp Ginger & garlic paste

1 tbsp Vegetable oil

1 tbsp fine salt

1 Lemon juice only

1 tbsp Red Chili powder

1 tbsp Ground Cumin

½ tbsp Garam Masala

For the Sauce:

1kg fresh tomatoes

5 cm fresh ginger peeled, and half grated

4 Garlic cloves, peeled

4 green cardamoms pods

5 Cloves

1 Bayleaf

1 tbsp Red Chili Powder

80 gr butter diced

2 green Chilies slit lengthways

75 ml single cream

Pinch of salt

1 tbsp Fenugreek powder

½ tbsp Garam Masala

½ tbsp Ground pepper

1 tbsp Sugar

Method

- Lightly score the chicken legs all over with a sharp knife.
- Rub in all the ingredients for the marinade, cover with cling film and rest in the refrigerator for 1 hour in a non-metallic bowl. Preheat the oven at 200°C.
- Cook the chicken in the marinade in the oven for about 15 minutes by turning them halfway to ensure they brown evenly on all sides.
- For the sauce, sweat quickly the fresh grated ginger, garlic chopped, cardamom, clove and Bayleaf. Pour the fresh tomatoes crushed.
- Bring to a simmer and add the rest of the spices except the chili powder. Let it cook for 30 minutes.
- Blend the sauce in a Bar Blender or a hand-held blender until smooth. Use a Chinese strainer if necessary.
- Add the Chili powder, the cream and the butter diced by reducing until enough thick.
- In a clean pan, add the chicken half-cooked with the butter sauce.
- Finish the dish by adding fresh grated ginger and Red Chilies.

Volaille laquée au Gingembre

Lacquered chicken with ginger



Serves 4

Chicken legs French trimmed 4 units

Onions 100gr minced

Shallots 100gr minced

Fresh ginger 35gr minced

Sugar 40gr

Light Soya sauce 50gr

Oyster sauce 40gr

White chicken stock 400gr

Lime juice 5cl

For the Lacquer

Sherry vinegar 25gr

Sugar 100 gr

Ginger 40gr (finely diced)

Water 4cl

Light Soya sauce 4cl

Garnish

Savoy cabbage ½ each (Blanch the green leaves)

Cauliflower 150gr (blanched)

Brocolis 150gr

Baby Carrots 150gr

Eringy mushrooms 150gr

Method

- Singe the chicken with a blow torch if necessary, separate thigh from drumstick. French trim the drumstick.
- Clean & trim the vegetables accordingly.
- Prepare the lacquer: with the sugar and water make a blond caramel. Deglaze with sherry vinegar, reduce half. Add the soya sauce and ginger chopped. Cook until coating consistency. Aside
- With the chicken trimmings start the based broth: Brown slightly the drumsticks in sunflower oil. Aside. Sweat the onions & shallots in the remaining juices with a slight browning, add the sugar & ginger sliced.
- Moisten with the chicken stock, soya sauce & oyster sauce. Add the drumsticks in it, cook for about 20 minutes on low fire. Remove the chicken once cooked. Pass the sauce through a strainer. Reduce, adjust the seasoning. Finish with lime juice.
- Blanch the cauliflower florets, blanch the cabbage leaves. Refresh both in ice cold water. Drain & dry. Cut the cabbage leaves in desired shapes.
- Sauter in a pan the Eringy mushrooms previously cut in quarters. Season.
- Cook the carrots from raw in olive oil. Add some fine salt. Aside
- Reheat the vegetables in a warm sesame oil.
- Lacquer the drumsticks.
- Blend the trimmings from vegetables. Use this purée as a base for the cabbage leaves when plating.