Poached chicken / black garlic cream / pineapple / peanuts

Used bresc products

Black garlic puree 325g

Garlic chopped 1000g

Garlic chopped 450g

Lemongrass puree 450g

Thai green curry 450g

Ingredients

4

- For the poached chicken
- 2 chicken fillets
- salt and pepper
- 20 g butter
- For the peanut sauce
- 250 g chicken fond
- 50 g coconut milk
- 20 g Bresc Lemongrass puree
- 2.5 g lime peel
- 0.5 star anise
- 1 bay-leaf
- 2 kaffir leaves
- 3 coriander seeds, crushed
- 2.5 g Bresc Garlic chopped
- 3 Szechwan pepper corns, crushed
- 2.5 g Bresc Thai green curry
- 70 g peanut butter
- 10 g sugar
- 10 g soy sauce
- For the black garlic cream
- 100 g Bresc Black garlic puree
- 75 g chicken fond
- 20 g coconut milk
- 20 g braised onion
- 20 g semi-dried tomato
- 20 g butter
- For the pineapple
- 1 pineapple
- 650 g water
- 325 g sugar
- 0.5 lime peel
- 0.5 lemon peel
- 0.5 orange peel

Preparation method

Put the chicken fillets in a vacuum-sealed bag. Cook for 30 minutes au bain-marie or steamer at 62°C. Remove them from the bag. Dab to dry, season with salt and pepper and sauté in hot butter until golden-brown. Carve the chicken into neat slices.
Mix all the ingredients for the peanut sauce, except the peanut butter, together. Bring to the boil. Cover and allow the flavours to develop for half an hour. Strain. Add the peanut butter. Bring to the boil and mix. Season with extra soy sauce if necessary.
For the black garlic cream, fry the onion gently and add the chicken fond. Bring to the boil and add the remaining ingredients, puree with a stick mixer to produce a homogeneous mixture.
Peel the pineapple and remove the brown bits. Cut into the shape required. Mix the water with the sugar and the citrus peel. Bring to the boil and allow to boil for 5 minutes. Add the pineapple and cook on a low light. Allow to cool in the syrup. Remove the pineapple from the syrup. If necessary, fry briefly and cut into thin slices (fan-shape).
Make a droplet with the black garlic cream and arrange the pineapple fan on top.
Place the chicken on top and arrange the peanut sauce over it.