

Chicken tartare 'New Style'



10 persons



Ingrediënten

- 500 g Chicken breast
- 500 g Chicken fillet with sun-dried tomatoes
- 100 g shallots
- 50 g small capers
- 1/5 bunch parsley
- 210 g + 50 g mayonnaise
- One coffee spoon of matcha [Green tea]
- 60 g micro lettuce
- A few radishes
- 1 precooked beetroot
- 10 quail eggs
- 500 g chip potatoes

Bereiding

Cut the white Chicken breast and the Chicken fillet with sun-dried tomatoes into large pieces and chop them up.

Cut the shallots into small brunoise pieces. Rinse the capers in cold water, finely chop the parsley.

Now add the shallots, capers and parsley to the chicken charcuterie.

Then add the mayonnaise and season.

Place the tartare in a moulded shape on the plate.

Cook the quail eggs for 3 minutes, allow them to cool and peel them.

Peel the chip potatoes and grate them. Deep fry the grated potatoes at 160°C until they are a nice golden brown. Combine the rest of the mayonnaise with the matcha and put it on the plate.

Finish the chicken tartare with the micro lettuce, a couple of the eggs, fried straw chips and beetroot.

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