Chicken roti with butter sauce and a salad

45 minutes

10 persons



Ingredients

- 5 pcs Chicken roti
- 4 egg yolks
- 5 half cups the gastrique
- 250 g butter
- Chopped parsley
- Pepper & salt
- 500 g young spinach
- 300 g quinoa
- 6 dl vegetable stock
- Good olive oil

For the gastrique sauce

- 2 dl vinegar
- A few pepper corns
- 1 lemongras
- A few sprigs lemon verbena
- A few sprigs lemon thyme

Preparation

Slide the Chicken roti onto the iron spit and season with pepper. Turn for 20 min. on the BBQ.

Mix all the ingredients for the gastrique sauce and reduce to 1/3 volume. Allow to cool.

Add the egg yolks to the gastrique and beat into a foam, over a small flame. Now add the clarifies butter little by little (Please be careful: the clarified butter must not become too hot).
Then beat like mayonnaise.

Finally add the chopped parsley.

Mix the quinoa together with the stock, boil of 15 min. and allow to cool.

Mix the quinoa with the young spinach and finish with the olive oil, pepper and salt.

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