



Chicken roulade, celeriac and carrot cubes with ras el hanout and couscous



120 minutes



100 persons



Ingrediënten

- 15 kg Roast chicken
- 7.5 kg cubed carrots
- 7.5 kg cubed celeriac
- 0.3 l olive oil
- A few sprigs thyme
- A few bay leaves
- 0.05 kg ras el hanout
- 5 kg couscous
- 10 l chicken stock
- 5 l demi-glace sauce
- ¼ bunch sage
- Pepper & salt

Bereiding

Roast the Chicken roulade in an oven at 160°C to a core of 65°C and cut into slices.

Lightly sauté the cubes of celeriac and carrot in some olive oil. Add the thyme and bay leaves and a dash of water. Leave them to simmer until they are “al dente” and finally add the ras el hanout. If required, season with pepper and salt. (this depends on the different kinds of ras el hanout)

Boil the chicken stock and add this to the couscous and let it swell for 5 minutes and keep it warm. Stir the couscous with a fork to loosen it.

Boil the demi-glace together with the sage and leave to draw for at least an hour. Sieve the sauce through and season.

Arrange everything attractively on the plate and finish with some fresh sage.

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