Roast Chicken rossini with chicory and chestnut puree

10 persons



Ingrediënten

- 4 roast chicken weight 400 g
- 10 pcs chicory
- 10 slices of toast bread
- Butter
- Groundnut oil
- 200 g chestnut puree
- 1 dl cream
- 1 coffee spoon honey
- Pepper, salt & fleur de sel
- 1 kg firm-cooking potatoes
- Thyme
- 600 g foie gras
- Truffles
- 5 dl brown gravy
- A dash of port wine

Bereiding

Heat up the roast chicken in a preheated oven at 180°C for 15 to 20 minutes. Gently braise the chicory. Drain the chicory and cut in 2 and fry it in butter and season with pepper and salt.

Mix the chestnut puree with the cream, honey and pepper and salt. Warm this through until you get a nice smooth puree.

Peel the potatoes into a barrel shape and cook until “al dente”. Sauté them in butter with thyme and some fleur de sel. Roast for a further 10 minutes in the oven at 180°C. Cut the foie gras into 10 slices. Warm up the brown gravy and add the port wine. Finish with a few pieces of cold butter and season.

Cut the toasts into shape and fry in butter with a dash of groundnut oil. Cut the roast chicken into thick slices. Place the toast on the plate and put the roast chicken on top with a slice of foie gras and garnish with some truffle. Arrange the antipasti attractively on a plate, decorate with a few drops of chestnut puree and serve with some sauce.

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