Panna cotta with green herbs and chicken fillet mousse

10 persons

Ingrediënten

- 1.5 dl cream
- 1.5 dl chicken stock
- 10 sprigs chervil
- 10 sprigs parsley
- 10 pieces tarragon
- 2 gelatine leaves
- 125 g chicken fillet Chico
- 1 dl cream
- Pepper & salt
- Red shiso

Bereiding

Heat up the cream together with the chicken stock. Pour it into the blender and add the sprigs of green herbs. Blend these finely and season with pepper and salt. Add the gelatine already soaked in cold water and mix briefly. Squeeze this mass through a fine sieve and divide the panna cotta into 10 glasses and leave to set in the fridge.

Cut the chicken fillet into small pieces and mix it in the cutter. Add 1 dl of cream and mix further into a smooth mousse, season with pepper and salt. Pipe the mousse onto the panna cotta and finish with red shiso.

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