Chicken fillet with quince sauce

10 persons

Ingrediënten

- 10 Chicken fillets
- 6 dl Demi-glace sauce
- 15 g green peppercorns in juice
- 30 g quince jelly
- 10 pears
- 2 l sugar syrup (1 l water, 1 kg sugar)
- 1 star anise
- A small piece of cinnamon
- 50 mini croquettes
- 50 g cress
- A few red peppercorns
- Pepper & salt

Bereiding

Add quince jelly and the green peppercorns to the Demi-glace sauce and heat through for a while.

Add the Chicken fillet and bring to the boil. Season.

Boil the water and sugar, the piece of cinnamon and the star anise. Pell the pears. Poach the pears for ± 20 min. (depends on type and size of pear).

Fry the mini croquettes until they are golden brown.

Arrange everything attractively on the plate and finish with cress and the peppercorns.

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