Fresh chicken in aspic and vegetables

10 persons

Ingrediënten

- 150 g Chicken fillet with sun-dried tomatoes
- 150 g Chicken fillet Chico
- 20 gelatine leaves
- 1 cucumber
- 2 yellow tomatoes
- 2 green tomatoes
- 2 red tomatoes
- A few sprigs fresh parsley
- 300 g mixed salad
- Consommé (1 l peeled tomatoes, 1 l vegetable stock, 2 cloves garlic, a few sprigs thyme, a few bay leaves, oregano, pepper & salt)

Bereiding

Put all the consommé ingredients into a pot and bring to the boil. Allow to simmer for another 20 min. on a low flame.

Then pass it through a piece of muslin or a well-washed hand towel.

Allow the mixture to separate out in the fridge (do not press on the concentrated mass), until you get a nice clear consommé.

Soak the gelatine leaves in cold water. Warm up the tomato consommé and allow the gelatine to dissolve in it.

Cut the charcuterie and tomatoes into slices as desired. Arrange in shape and pour the tomato consommé on top. Let this set overnight in the fridge and serve.

Serve the aspic with a salad and some bread.

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