

Involtini di Pollo, Fegatelli, Spring Peas, Morel, Dijon Thyme Jus (Serves 4)

Chef Joseph Erdely

Overnight Brine

1L water	1 ea. bay leaf	5 g black peppercorn, cracked
68g salt	5g fennel seed	5g mustard seed 1" canela
55g brown sugar	5g coriander seed, cracked	

Simmer 30 minutes. Strain. Cool. Brine chicken overnight. Remove chicken from brine and dry thoroughly. Remove wings. Reserve for jus. Remove breasts. Remove skin and set aside. Remove leg quarters. Debone and remove skin. Cut meat into 1" dice and freeze. Reserve bones for jus. Set skin aside. Pound Breasts to an even thickness and roll tightly in plastic wrap. Chill to set.

Pea Puree

1 ea. clove garlic	18g mint	Tt salt
400 g frozen peas	90g crème fraiche	Tt pepper

In a small saucepan sweat garlic in a small amount of olive oil until soft and fragrant. Add peas and mint and cover with water. Simmer 5 minutes. Strain peas, reserving liquid and add to blender with crème fraiche. Blend until smooth and season with salt and pepper.

Fegatelli

300g Chicken Dark Meat	5 ea. Freshly Cracked Black	5g Dried Mushroom Powder
150ml Crème Fraiche	Peppercorns	8g Salt
300g Chicken Liver	Pinch Mace	10ml Cognac
5 ea. Juniper Berries, Roasted and	Pinch Nutmeg	300g Bacon, sliced as thinly as
Crushed Fine	1 Sprig Thyme (picked leaves)	possible

Grind leg meat and livers. Place into ice lined bowl. Mix with all remaining ingredients except bacon. Form into balls. Wrap in bacon. Sear in pan. Rest.

Caramelized Shallots

454g Shallots	6g Salt	10g Sherry Vinegar
2g Baking Soda	30g Butter	

Cook sliced shallots with baking soda and salt over medium heat stirring constantly at first. Cook covered until softened. Remove lid and continue to cook until browned, stirring frequently. Deglaze with water as needed to lift browned bits off bottom of pan and incorporate back into shallots. Blend until smooth while adding butter. Finish with sherry vinegar and adjust seasoning to taste.

Prepare Crème Fraîche

100g Crème Fraiche	15g Preserved Lemon Puree
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Combine and reserve.

Prepare Morel Mushrooms

100g Morel Mushrooms, cleaned	15g Shallot, minced	30g Butter
15g Preserved Lemon Puree		

Heat oil in a pan over medium heat. Add morels and cook until browned. Add shallots and turn down heat while adding butter and lemon. Adjust with a splash of water and season with salt and pepper.

Prepare Thyme Dijon Jus

1L Prepared Chicken Stock	10g Thyme Stems	60g Dry Vermouth
60g Shallot, chopped	3 ea. Bay Leaf	60g Butter, cubed

30g Whole Grain Mustard

Chop carcass and bones into small pieces and sear in a large pan. Add chopped shallots and cook until translucent. Deglaze with dry vermouth. Add thyme sprig. Cover with chicken stock and bring to a boil. Continue simmer 15 mins. Strain and reduce to nappe. Whisk mustard and cubed butter into jus. Adjust seasoning and reserve.

Crispy Chicken Skin

Tt Poultry Seasoning Mix

Simmer skins in broth until very soft. Remove and lay flat. Dehydrate until crisp and reserve.
Heat oil in a pan over medium heat. Fry skins until puffed. Remove from oil. Dust with seasoning and reserve.

Pangrattato

200g Fresh Sourdough

Breadcrumbs

1 ea. Garlic Clove, pressed

1 ea. Anchovy Fillet

Tt Salt

Tt Black Pepper

15g Chopped Mint

Prepare Crème Fraîche

100g Crème Fraîche

15g Preserved Lemon Puree

Combine and reserve.