

# **Negima Yakitori, Masago-Cauliflower Puree, Crispy Lotus Root, Chicken Skin Chip, Burnt Miso and Rosemary Kimo Jus, Accompanied by Chicken Tsukune**

(Serves 4)

*Chef Lance Pescoso*

## **Negima Yakitori**

1½ Whole chicken breast, skin off	1½ Whole chicken thighs, skin off	3 ea. of green onion
1 ea. lemon wedge		

## **Sansho Finishing Salt**

2 Tablespoons salt	1 Teaspoon sansho pepper
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## **Procedure: Chicken Breakdown**

1. Remove wings from the chicken carcass and set aside for sauce
2. Run knife along the back bone of the chicken. Use your knife and a pulling motion to peel the whole skin off. Set aside for Chicken Skin Chip.
3. Separate chicken into 2 breasts, 2 thighs, and 2 drumsticks
4. Debone all pieces and reserve bones and carcass for sauce
5. Cut off half a breast, half a thigh, and all the drumstick meat. Dice into 1 inch cubes. Reserve for Tsukune Meatball
6. Cut remaining breasts and thighs into ½ inch strips against the grain. Reserve for skewering
7. Clean down and tidy station

## **Procedure: Negima Yakitori**

1. Soak bamboo skewers for at least 5 minutes
2. Separate green onion whites and greens. Cut whites into 1 inch pieces. Set aside greens for garnish
3. Alternate skewering thigh strips, green onion whites, and breast strips until you reach just below the tip of the skewer
4. Grill on high heat to sear, then turn to medium heat to finish cooking. Set aside and allow to rest
5. Before plating, finish with a squeeze of lemon and Sansho Salt (see below)

Procedure (Sansho Finishing Salt):

1. Combine all ingredients and set aside for plate up

## **Masago-Cauliflower Puree**

1 Medium Cauliflower Head	½ Onion, peeled	2 tablespoons of Butter
2 Yukon Gold Potatoes, peeled	2 Bay Leaves	Salt and white pepper to taste
and <b>chopped</b>	¾ Cup of Masago	
4 Cloves of garlic	1½ Cup of Heavy Cream	

## **Procedure: Masago-Cauliflower Puree**

1. Cut cauliflower into large chunks and reserve stems/trim for the sauce. Peel and cut potatoes into similar size. Slice onions
2. Add all ingredients except Masago and seasoning to a pot and cook on medium heat until cauliflower and potatoes are tender
3. Remove bay leaves and discard. Puree the cooked ingredients in a food processor
4. Transfer to hot holding vessel and fold in the Masago and adjust seasoning. Keep warm for plating

## **Crispy Lotus Root Chips**

1 Medium unit of lotus root, peeled	½ Cup of oil	1 Tablespoon of Salt
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## **Procedure: Crispy Lotus Root Chips**

1. Cut the lotus root in 1/8 inch slices on a mandolin. Pat dry
2. Heat up the oil in a pan on high heat and turn to medium when it starts shimmering.
3. Shallow fry lotus root on both sides until crispy. Remove, drain excess oil, and salt the chips. Reserve for plating

## **Chicken Skin Chip**

1 Whole and intact unit of Chicken Skin (referenced above)	1 Tablespoon salt
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### **Procedure: Chicken Skin Chip**

1. Place the whole chicken skin in a cold pan with a weight on top
2. Render skin on medium low heat for 5 minutes until you see fat render out
3. Increase heat to medium and continue cooking the first side for 3 minutes. Flip to the other side and reapply the weight
4. Continue on the other side for 3 more minutes. Remove from heat, drain excess fat, and salt. Reserve for plate up

### **Burnt Miso and Rosemary Kimo Jus**

All chicken scraps (bones, wings, carcass)	3 Sprigs rosemary	½ A small shallot, peeled
10 Each dried shiitake mushrooms	1 Cup red miso	3 Tablespoons butter
2 Cups chicken stock	3 Tablespoons brandy	Salt to taste
½ Cup heavy cream	1 Small fennel bulb	
	1 Pound chicken liver	

### **Procedure: Burnt Miso and Rosemary Kimo Jus**

1. Combine stock, dried shiitakes, and chicken scraps in a pot at the beginning of cooking. Simmer and remove any scum that surfaces. Simmer for a total of 20 minutes
2. In a separate pan, heat on high and add butter to melt. Pat chicken livers dry and season lightly with salt. Sear both sides in the pan
3. Deglaze pan with brandy, shallots, and sliced fennel (reserve fennel tops for plate up). Strain chicken broth into the pan and reserve the shiitakes for Chicken Tsukune. Add in cream and 2 picked sprigs of rosemary. Simmer until livers are cooked through
4. While livers are cooking, spread red miso onto a pan in a ½ inch layer. Blow torch until fragrant and charred. Mix and reflatten with an offset spatula. Repeat 2 more times and reserve for finishing sauce
5. Blend cooked sauce ingredients in a food processor until pureed. Strain through cheesecloth and a sieve back into the pan
6. While bringing back to a simmer, finely chop the remaining sprig of rosemary. When simmering, shut off heat and mount in butter, burnt miso, and rosemary. Add salt to taste and hold hot for plate up

### **Chicken Tsukune with Kale and Shiso Chiffonade**

All remaining chicken meat (drumstick, half a breast, and half a thigh)	1½ Tablespoons of sesame oil	10 Each rehydrated shiitakes, stems removed
2 Tablespoons red miso	2 Each green onions, chopped	2 Tablespoons sesame seeds
1 Tablespoon mirin	10 Each shiso leaves, chiffonade	Salt to taste
	2 Each kale leaves, chiffonade	

### **Procedure: Chicken Tsukune with Kale and Shiso Chiffonade**

1. In a food processor, combine chicken, miso, sesame oil, mirin, green onions, and 1 tablespoon of the chiffonade shiso. Process until chicken is ground
2. Form mixture into 10 balls (8 plating, 2 tasting). Set aside
3. On a grill pan, sear 2 sides on high heat for color and finish cooking balls on medium heat. Set aside and hot hold for plate up
4. Remove stems of rehydrated shiitakes and dip the bottoms in it. Reserve for plate up