

Chicken breast stuffed with chorizo with truffle infused mashed potatoes with crispy bacon and a cherry tomato emulsion

Recette pour 4 personnes

Description

A little trip to the south of Europe.

L'idée déco

The chicken should always be cooked through but not be dry, it should stay juicy inside.

Ingrédients

For the chicken

- 4 Unit(s) Chicken breast
- 0.50 Unit(s) Spanish chorizo

- Olive oil
- Vegetable oil
- Salt and pepper

For the emulsion

- 1 Box(es) Cherry tomatoes
- 2 Unit(s) Garlic
- 100 Ml Olive oil
- 2 Sprig(s) Thyme

- Olive oil
- Vegetable oil
- Salt and pepper

For the mashed potatoes

- 600 Gr Yukon gold potatoes
 - 50 Ml Cream 35%
 - 50 Gr Butter
 - 100 Gr Smoked bacon
 - 15 Ml Truffle oil
-
- Olive oil
 - Vegetable oil
 - Salt and pepper

Préparations

Temps de préparation **60 mins**

For the preparation

Cut the chorizo in small strips. Chop the thyme and the garlic. Dice the bacon finely. Peel and cut the potatoes in cubes.

For the chicken

With a small knife, make small incisions in the chicken breast and stick the chorizo strips inside. In a hot pan with vegetable oil, sear the chicken breasts on both sides until you get a nice golden brown coloration. Reserve it on a baking tray with parchment paper.

For the mashed potatoes

In a big sauce pot, put the cubes of potatoes, cover them with cold water and then bring to boil and let cook for 30 minutes or until tender.

In a sauce pan warm the butter and the cream slowly.

In a dry pan, sear the bacon until it gets crispy.

When the potatoes are cooked, strain them and crush it with the butter and the cream, salt, pepper and finish with the truffle oil and the bacon. Keep it warm with a steam bath.

For the emulsion

In a sauce pot, put the cherry tomatoes, the garlic and the thyme and cook them slowly for 30 minutes. Once done, emulsify them with the hand blender.

For the plating

Put the chicken breasts in the oven for 12 minutes.

In a big plate, put 2 big quenelles of potatoes in the middle of the plate, slice the chicken breasts and put them to the side and finish with the sauce all around. Don't have any hesitation to decorate with fresh herbs.

Bon appétit!