

Chicken breast strips with mushrooms and bacon, creamed thyme infused demi-glace, crostini with olive oil |

Recipe for 12 Tapas

Description

Chicken strips served with a rosemary and garlic-infused cream sauce. A garnish of lardons and mushrooms to finish.

Note

This is a basic recipe that can be served with beef, veal or pork. Choose a piece of meat that requires little cooking.

You can also infuse the sauce with thyme.

Ingredients

Chicken

- 600 Gr Chicken breast
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Sauce

- 250 Ml Veal demi-glace
- 2 Sprig(s) Rosemary
- 5 Clove(s) Crushed garlic
- 100 Ml Cream 35%
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Toppings and crostini

- 120 Gr Bacon
- 200 Gr Button mushrooms
- 24 Thin slice(s) Baguette
- 12 Pinch(es) Pea sprouts
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Set up

Cut chicken breast into strips.

Crush the garlic cloves (keep the skin).

Cut bacon into julienne strips.

Wipe mushrooms with a damp cloth, then slice thinly.

Cut the baguette into thin slices.

Chicken

Season the chicken strips with salt and sear them in a hot frying pan with oil. Once nicely colored, remove them to an oven tray.

Just before serving, put them in the oven for 3-4 minutes, then dip them in the sauce and keep warm.

Sauce

In a saucepan, sauté the crushed garlic cloves in a little butter, then add the rosemary sprigs.

Pour in the veal demi-glace and reduce slightly.

Add the cream and simmer for 5 minutes.

Season with salt and pepper.

Toppings and crostini

Toppings

Brown the bacon in a hot, fat-free frying pan.

Remove to a plate with paper towels.

In the same pan, sauté the button mushrooms, season with salt and give them a nice color (if you're short of fat, add canola oil and butter).

At the end of cooking, stir in the bacon and keep warm.

Crostini

Spread the slices on an oven tray, drizzle with olive oil and season with salt and pepper. Place in the oven for 6 to 7 minutes, watching for browning.

On the plate

Place a few strips of chicken in a dish and sprinkle with bacon and mushrooms.

Drizzle with the rosemary-garlic infused sauce.

Finish with a pea shoot and two crostini.

Bon appétit!