

# **Recipe feature – Ballotine of Corn Fed Chicken**

**This weekend you can try your hand at Ballotine of Corn Fed Chicken, Truffle Mash, Sweet Carrot puree, Braised Gem Lettuce, Shaved Truffle, Baby Onions, Pickled Grapes**

The recipe is brought to you by Glenn Roach, Regional Executive Chef of the Surf & Turf restaurants situated in Macdonald Rusacks Hotel, St Andrews & Macdonald Holyrood Hotel, Edinburgh. The Surf & Turf concept will also be launching soon in the Macdonald Marine Hotel in North Berwick.



**Truffle Mash** (this is the complicated bit!)

**Ingredients:**

1 head of garlic you will have some leftover

2 tbsp olive oil

2.5kg Red rooster potatoes about 2-3 large potatoes, peeled

and cut into 1.5" cubes

1/2 cup chicken broth

1/4 cup heavy cream

2 tbsp butter

4 tbsp [truffle oil](#)

1 tsp kosher salt

1 tsp freshly ground pepper

### **Instructions:**

- Preheat oven to 180 degrees.
- Cut off the top of the head of garlic to expose the open tips of the cloves. Place on a piece of aluminum foil and drizzle with 1-2 tbsp olive oil, making sure it soaks down into the open cloves.
- Wrap the foil around the head of garlic to make an enclosed foil packet, and roast in the oven for 30 minutes. Remove from oven to cool.
- While garlic is roasting, cover the potato cubes with cold water in a large pot and put on the stove on high heat to boil. Once the water begins boiling, turn down the heat to medium high and continue boiling for 15-20 minutes or until potatoes pierce easily with a fork.
- Drain the potatoes and return to the pot. Mash 4 cloves of the roasted garlic into a paste and mix into potatoes, along with chicken broth, cream, butter, 3-4 tbsp truffle oil, salt, and pepper. Mash until fluffy. Use more garlic if you'd like, (you have a whole head!) but beware of overpowering the truffle oil! – I'd taste it first as written before deciding whether to add any more.
- Add more salt and pepper if you'd like, to taste.
- Drizzle a little extra truffle oil on top of the

potatoes before serving, if desired.

## **Carrot Puree**

### **Instructions:**

- Peel 1 kg of carrot and grate.
- In a pan of boiling water, add the carrot and cook for 5 minutes
- Then in a food processor blend until smooth and pass through a fine chinois.

## **Braised Gem Lettuce**

### **Ingredients:**

1 Head gem lettuce

1 x orange

250ml chicken stock

1 clove

1 bay leaf

### **Instructions:**

- In a pan add chicken stock, orange, clove and bay leaf and bring to the boil.
- Add the gem lettuce to the boiling stock for 2 minutes remove and cool

## **Ballotine Chicken**

### **Ingredients:**

1 X chicken breast

### **Instructions**

- Wrap your chicken breast in cling film to make the shape of a long cylinder and steam for 20 minutes

- Take the chicken out of the cling film and in a frying pan with 10ml of vegetable oil slowly crisp the skin until golden brown.

## **Braised Baby Carrots**

### **Ingredients**

2-3 Baby Carrots

### **Instructions**

- Trim and peel carrots and boil in salted water until soft.
- Melt butter in a pan a brush the carrots and add Malden salt

## **Pickled Red Grapes**

### **Ingredients**

50g red seedless grapes

10ml white wine vinegar

10ml water

10g sugar

### **Instructions**

- Add vinegar, sugar and water to a pan and bring to the boil until sugar dissolves
- Half the grapes and add the pickling liquor and leave for 20 minutes

## **Baby Onions**

Peel baby onions and roast in the oven at 120 degrees until golden.

## **Shaved Truffle**

Shave truffles on a mandolin slicer and use a 25ml pastry cutter to cut in to circles

### **Dish Assembly**

- On the bottom of the plate place your carrot puree and drag across the plate
- Slice your chicken and place at the side of the puree,
- Add you gem lettuce to the plate and scatter your onions and grapes around the plate
- In a piping bag add mash potato to the plate and place your black truffle circles on top and place baby carrots in the middle of the plate

And then eat it!