

CHICKEN PARFAIT MILLE FEUILLE

Christmas Specials 2024
Starter Section
Starter plate

1 piece	Baked puff pastry DK
70g	Chicken parfait mousse DK
20g	Red onion Jam DK
3ml	Port reduction DK
5g	Red endive chiffonade
10g	Fresh pear julienne
2g	Watercress
3ml	Côte dressing DK

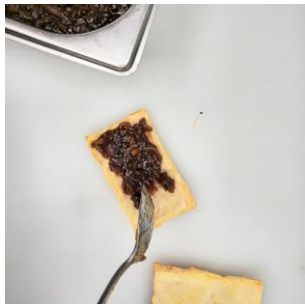


PREP JOBS

1. Cut in half the baked puff pastry
2. Wash red endive

METHOD

1. Spread the red onion jam on the bottom half of the baked puff pastry
2. Pipe the chicken liver parfait mousse on the bottom half in a zig zag motion and repeat for a second layer
3. Top with the puff pastry lid
4. Mix in a bowl the red endive, fresh pear, watercress and Côte dressing
5. Drizzle the port reduction in the centre of the plate, place the chicken parfait mille feuille on one side of the plate and the salad next to it.



SAFETY STEPS

1. Use a serrated knife on a white chopping board to cut puff pastry.