



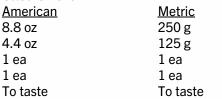


Yield: 16 servings



Potted Chicken





<u>Ingredients</u>

Boneless Chicken Thighs Butter, unsalted

Garlic Clove, peeled and grated Grated Lemon Zest, grated

Fine Sea Salt

ground

1 Tbs

Fresh Tarragon, Chopped



In a pot of salted water, add the chicken thighs and slowly poach until cooked through. Remove from the water, pat dry, and remove the skin (reserve the skin for garnish). Let the chicken cool completely, then transfer it to a bowl and shred into thin strips with a fork.

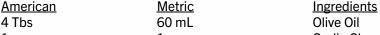


In a small saucepan, heat the duck fat gently along with grated garlic and lemon zest until the fat melts. Pour the fat into the shredded chicken while vigorously mixing to emulsify. Season with salt and pepper, then add tarragon and mix everything together.



Ratatouille





3 g

1 ea1 eaGarlic Cloves, thinly sliced1 ea1 eaYellow Onion, small diced1 ea1 eaRed Bell Pepper, small diced

1 ea1 eaRed Bell Pepper, small diced1 ea1 eaZucchini, small diced1 ea1 eaYellow Squash, small diced1 ea1 eaItalian Eggplant, small dicedTo tasteTo tasteWhole Black Pepper Corns,

ground

To taste To tase Herbs de Provence, Dried



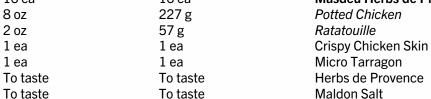
In a medium pot, heat olive oil over medium heat. Add garlic and onions, cook until translucent. Then, add the peppers, salt, and Herbs de Provence. Transfer to a bowl and allow to cool.



Assembly









In a non-stick pan, heat ½ tbsp of olive oil. Place the chicken skin top-side down and cook until golden-brown and crisp. Transfer to a sheet tray lined with paper towels and season with salt.



To assemble, slightly overfill each **Herbs de Provence Cornet** (589039) with the *Potted Chicken* and top with 1/8 tsp of *Ratatouille*. Break off a shard of the crispy chicken skin and insert it into the chicken. Dust with Herbs de Provence and serve immediately.



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