



French Potted Chicken Cornet

Yield: 16 servings



Potted Chicken

American

8.8 oz

4.4 oz

1 ea

1 ea

To taste

To taste

1 Tbs

Metric

250 g

125 g

1 ea

1 ea

To taste

To taste

3 g

Ingredients

Boneless Chicken Thighs

Butter, unsalted

Garlic Clove, peeled and grated

Grated Lemon Zest, grated

Fine Sea Salt

Whole Black Pepper Corn, ground

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

American

4 Tbs

1 ea

1 ea

1 ea

1 ea

1 ea

1 ea

To taste

To taste

Metric

60 mL

1 ea

1 ea

1 ea

1 ea

1 ea

1 ea

To taste

To taste

Ingredients

Olive Oil

Garlic Cloves, thinly sliced

Yellow Onion, small diced

Red Bell Pepper, small diced

Zucchini, small diced

Yellow Squash, small diced

Italian Eggplant, small diced

Whole Black Pepper Corns, ground

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

American

16 ea

8 oz

2 oz

1 ea

1 ea

To taste

To taste

Metric

16 ea

227 g

57 g

1 ea

1 ea

To taste

To taste

Ingredients

Masdeu Herbs de Provence Cornet (589039)

Potted Chicken

Ratatouille

Crispy Chicken Skin

Micro Tarragon

Herbs de Provence

Maldon Salt



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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