

Gigollette of Chicken filled with Mushroom and Tarragon Mousse

Serves 4

Ingredients:

4 Large chicken legs (tunnel boned)

For the Chicken mousse:

150g Chicken breast – coarsely chopped

1 Whole egg

125ml Whipping cream

8 Leaves of tarragon

1 Shallot, peeled and finely chopped

200g Morels left whole or wild mushrooms roughly chopped

50ml Armagnac

Salt and pepper

For the Sauce:

100g Morels

50g Shallots

50g Butter

125ml Jura wine

350ml Chicken stock

200ml Double cream

1. Blend the chicken breast until smooth. Add some salt at this stage to help the blending then the egg and mix. Slowly add the cream. Pass through a fine sieve, season add the mushroom mix and chopped tarragon leaves and refrigerate.
2. Poach a small tester in some water to check seasoning.
3. Tunnel bone the chicken legs and set aside. Pan-fry the morels and deglaze with Armagnac. Allow to cool and mix with the chicken mousse. Stuff the legs with the mousse and roll tightly in cling film.
4. Sweat morels and shallots in butter. Add Jura wine and reduce. Then reduce the stock by half. Add cream and reduce by half. Taste, correct seasoning, add a squeeze of lemon and a dash of mustard and freshly chopped tarragon

Assembly

Poach in chicken stock for 20 minutes or steam. Allow to rest for 5 minutes then you can either pan-fry them to colour the skin or remove the skin if not.

Slice into pieces leaving the knuckle behind .Serve with a blend of ½ basmati rice and ½ wild with courgettes sauce over and around.

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