

Holiday Inspired Chicken Wellington

THIS WEEK'S RECIPE

INGREDIENTS:

- 2 lb. cremini mushrooms, coarsely chopped
- 1.5 cups chestnuts
- 1/2 tsp. fresh ground sea salt
- 1/4 tsp/ fresh ground black pepper
- 1 tbsp. fresh thyme
- 5 tbsp. minced fresh chives
- 4 lb. filet mignon kosher salt and fresh ground pepper to taste
- 2 tbsp. EVOO
- 1 cup Cranberry mustard sauce
- 1 lb. prosciutto di Parma
- 1 sheet of pre-made puff pastry dough
- 1 cup cranberry pearls
- 2 lb. tricolor baby carrots
- 3 lb. sweet potato
- 1 lb. sour cream
- 1 lb. garlic cloves
- 2 lb. butter
- 2 cups classical Minors reduced brown stock
- 2 cups classical Minors reduced chicken stock
- 1 egg yolk
- 1 cup marscapone
- 1 cup heavy cream
- 1 cup port wine
- 3 tbsp. green peppercorn
- 2 bay leaves
- 1/2 cup minced shallots
- 1 tsp. sage
- 1 tsp. oregano
- 1 tsp. chopped rosemary

METHOD

1. Quickly sear the 5-6oz trimmed chicken breast in a hot pan with a little olive oil for 30 60 seconds until browned all over and rare in the middle. Remove from the pan spread cranberry mustard sauce evenly all over the chicken and chill
2. Finely chop the mushrooms with chestnuts and fry in a hot pan with a little olive oil, thyme leaves, and some seasoning. When the mushrooms begin to release their juices, continue to cook over high heat for about 10 minutes until all the excess moisture has evaporated and you are left with a mushroom paste (known as a Duxelle). Remove the Duxelle from the pan and leave to cool.
3. Cut the pastry in half, place it on a lightly floured surface, and roll each piece into a rectangle large enough to envelop one of the beef fillets. Chill in the refrigerator.
4. Lay a large sheet of cling film on a work surface and place 4 slices of Parma ham in the middle, overlapping them slightly, to create a square. Spread half the duxelle evenly over the ham.
5. Take chicken breast place them on top of the mushroom-covered ham. Using the cling film, roll the Parma ham over the beef, roll, and tie the cling film to get a nice, evenly thick log. Repeat this step with the other beef fillet
6. Brush the pastry with the egg wash. Remove the cling film from the beef, then wrap the pastry around each ham-wrapped fillet. Trim the pastry and brush all over with the egg wash. Score the pastry lightly and brush with the egg wash again, then bake at Bake for approximately 35 minutes at 425°F until the pastry is golden brown and cooked. Rest for 10 minutes before carving.
7. Cut potatoes and boil until tender once completed strain and add roasted garlic, mascarpone, salt, pepper, heavy cream and smash potatoes
8. While potatoes are boiling toss cleaned tricolor carrots with salt and pepper and roast in 425°F oven for 15 min
9. Meanwhile, make the red wine sauce. Heat the oil in a large pan, then fry the beef trimmings for a few minutes until browned on all sides. Stir in the shallots with the peppercorns, thyme, oregano, bay leaves, rosemary and continue to cook for about 5 minutes, frequently stirring, until the shallots turn golden brown. deglazed with port wine reduce by half add in 2 cups each of minors classical reductions cook for another 10min pull and strain then whisk in cold butter begin to plate

INGREDIENTS: Cranberry Mustard Sauce

- 1/2 medium red onion Diced small
- 2 tsp. EVOO (Extra Virgin Olive Oil)
- 2 cups Fresh cranberries
- 1/2 cup apple cider vinegar
- 1/2 tsp. cracked black pepper
- 1/2 cup water
- 1/2 tsp. salt
- 1/3 cup sugar
- 1 Tbsp. ground mustard
- ½ tsp. allspice
- 4 Tbsp. spicy brown mustard

METHOD

1. In a sauté pan on medium heat sauté onions in EVOO until tender the add remaining ingredients and cook for Approx. 20 min or till it starts to thicken

