

# Guinea fowl supreme, pomme paille, chanterelle, chard and truffle jus |

Recipe for 4 servings

## Description

A richly flavoured dish that's sure to impress!

## Note

If you can't find guinea fowl, you can make this recipe with chicken breast.

## Ingredients

### Guinea fowl

- 4 Unit(s) Skin-on guinea fowl breast
- 1 Clove(s) Garlic
- 3 Sprig(s) Thyme
- 20 Gr Butter
  
- Butter
- Salt and pepper

### Swiss chard

- 300 Gr Swiss chard
- 50 Gr Shallot
- 100 Ml Cream 35%
- 20 Gr Butter
- 10 Ml Port wine
  
- Butter
- Salt and pepper

### Sauce

- 100 Gr Chanterelle
- 50 Gr Shallot
- 80 Ml Port wine
- 80 Ml Madère alcool
- 50 Ml Cognac
- 150 Ml Chicken stock
- 80 Ml Cream 35%
- 40 Gr Butter
- 5 Ml Truffle oil
  
- Butter
- Salt and pepper

### Sides

- 400 Gr Yukon gold potatoes
- 12 Leaf(ves) Baby spinach
  
- Butter
- Salt and pepper

## Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **400 F°**

### Setting up

Seal the guinea fowl supremes with all the components and cook at 65°C for 45 minutes.

Cut the

chard into 5 mm cubes (macédoine), chop all the shallots shallots.

Cut the potato into julienne strips and the chanterelles into 4 lengthwise.

### Swiss chard

Sweat the chopped shallots in butter and add the chard, Deglaze with port, reduce and add the cream.  
Set aside.

### Potatoes

Fry the juliennes at 375°F, keep warm.

### Sauce

In a frying pan, brown the guinea fowl supremes and set aside.  
warm. Sweat the shallots with the chanterelles,  
deglaze with the spirits, reduce to dryness and moisten with the stock  
then add the cream. Finish with the truffle oil and butter.

### On the plate

Arrange harmoniously on a plate and finish with baby spinach leaves  
with baby spinach leaves glazed in olive oil.

**Bon appétit!**