

Half poultry in crapaudine, contised with Tartufata butter, morel sauce, purée of potatos and green oignons

Recipe for 4 servings

Description

A little poultry cooked on the bones with truffle and morel flavors.

Note

When flaming, make sure you're not under a hood that's on, as there's a risk of fire, and make sure there are no children around.

Ingredients

Poultry

- 2 Unit(s) Cornish hen
- 1 Tbsp Tartufada
- 1 Tsp Truffle oil
- 50 Gr Butter

Mashed potatoes and green onions

- 600 Gr Yukon gold potatoes
- 3 Leaf(ves) Bay leaf
- 4 Unit(s) Green onion
- 100 Ml Milk
- 50 Ml Cream 35%
- 50 Gr Butter

Morel sauce

- 100 Gr Shallot
- 25 Ml Cognac
- 1 Tbsp Butter
- 30 Gr Dried morels
- 125 Ml Cream 35%
- 125 Ml Veal demi-glace

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Peel and dice the potatoes and finely chop the green onions.

Make your veal stock if necessary.

Make sure your butter has a soft texture (if necessary, take it out the day before), then mix the Tartuffada with the soft butter. Add a few drops of truffle oil, season with salt and pepper if necessary, and fill a pastry bag.

Rehydrate the morels in a first water, then in a second, and keep the resulting water, which you will have previously strained to remove any sand or pebbles.

Poultry

Using a chef's knife, make an incision under the wishbone, going up to 2/3 of the length of the breast. Turn the bird over and flatten it so that the breast lies flat in line with the back.

Place on a baking tray, skin side up, and season all sides with salt and pepper.

Gently lift the chicken skin and spread with truffle butter without breaking the skin.

You can finish spreading the butter with your fingertips.

Place the chicken in the oven on the grill for around 20 minutes, until the skin is crisp and the bird is cooked.

Mashed potatoes and green onions

Cook your potatoes in well-salted, cold water with two bay leaves.

Make a mixture of milk and cream, nutmeg and thyme and place over the heat.

When the potatoes are cooked, mash them with a potato masher and add the hot milk and cream mixture, plus plenty of butter to taste.

Mash with a whisk and continue to whisk until the purée has the desired texture.

You can also do this with an electric mixer.

Add the green onions, cut into whistles, to the purée. Once finished, adjust the seasoning.

Morel sauce

Sweat shallots in butter.

Add the morels and shallots and sauté.

Deglaze with Cognac and flambé.

Add veal stock and some of the water from the mushrooms, reduce then cream, reduce again until the desired texture is reached.

On the plate

Place half chicken per person, 2/3 quenelles of mashed potatoes and generously coat with sauce.

Bon appétit!