

Poached chicken breast in its spice broth, virgin hazelnut sauce, roasted cauliflower, Parmesan

Recipe for 4

Description

Ingredients

- 4 Unit(s) Chicken breast
- 1 Tsp Black peppercorns
- 5 Unit(s) Cardamom seeds
- 1 Tsp Fennel seeds
- 0.25 Stick(s) Cinnamon
- 2 Unit(s) Cloves
- 1.25 Liter(s) Chicken stock
- 12 Unit(s) Cherry tomatoes
- 8 Unit(s) Pitted black olives
- 1 Unit(s) Green onion
- 12 Unit(s) Hazelnuts
- 0.75 Unit(s) Cucumber
- 1 Unit(s) French shallot
- 1 Cup(s) Olive oil
- Salt and pepper
- Olive oil
- 0.50 Unit(s) Cauliflower
- 1 Tbsp Curcuma
- 3 Sprig(s) Thyme
- 4 Unit(s) Crushed garlic
- 50 Big Parmigiano reggiano
- Salt and pepper
- Olive oil
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Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **425 F°**
- Resting time **15 mins**

Bon appétit!