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PROFESSIONAL

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BUSINESS

TOM KERRIDGE | PUBS & RESTAURANTS | 10 SERVINGS

ROAST, BONED AND ROLLED CHICKEN, SMOKED AUBERGINE & GREEN OLIVE DRESSING

INGREDIENTS

FOR THE SPICE MIX

25g Ground cumin
25g Coriander seeds

FOR THE CHICKEN (BRINE)

3kg Free range chicken,
boned out
2L Water
80g Knorr Professional Chicken
Powder Bouillon
20g Caster sugar

FOR THE CHICKEN (MOUSSE)

140g Chicken breast
1no. Egg
75ml Double cream
4g Maldon salt
250g Chicken leg, minced
2g Flat leaf parsley, chopped
10g Black pepper, cracked
15g Garlic, microplaned
1no. Lemon, zest
4g Salt

FOR THE CHICKEN (POACHING)

500ml Water
10g Knorr Professional Chicken
Powder Bouillon

METHOD

FOR THE SPICE MIX:

- Lightly toast the spices. Blend into a fine powder then sieve to ensure there is no husks remaining.
- Store in a jar until required.

FOR THE CHICKEN (BRINE):

- Bring the water to the boil and whisk in the KNORR Professional Chicken Powder Bouillon and caster sugar.
- Blast chill then place the chicken in the Bouillon brine for 8 hours in the fridge.

FOR THE CHICKEN (MOUSSE):

- Place the chicken and salt into a blender and blitz until smooth.
- Add in the egg whilst blending so it binds the mix together.
- Scrap down the sides and then gently add the cream whilst pulsing the blender.
- Scrape into a mixing bowl and incorporate the mince, parsley, garlic, lemon zest and seasoning.
- Place in a piping bag in the fridge until required.

FOR THE CHICKEN (POACHING):

- Remove the chicken from the brine and pat dry.
- Once dry remove the wings.
- Place the chicken skin side down on a board lined with cling film. Pipe the mousse mixture along the middle of the chicken.
- Wrap the chicken in the clingfilm to form a chicken roulade.
- Place in the fridge for an hour to firm up.
- Once set, whisk the KNORR Professional Chicken Powder Bouillon into boiling water.

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INGREDIENTS (CONTINUED)

FOR THE SMOKED AUBERGINE

6no. Aubergines
70ml Olive oil
10g Spice mix
100ml Double cream
2no. Lemons, juice only
Salt and Cayenne pepper, to taste

FOR THE GREEN OLIVE DRESSING

400g Green olives, pitted
20g Dill, chopped
20 Mint leaves
2no. Red chillies, deseeded
& diced
250ml Olive oil
80ml White wine vinegar
20g Celery leaf, chopped

METHOD (CONTINUED)

FOR THE CHICKEN (POACHING) CONTINUED:

- Place the chicken roulade in a vacuum pack bag along with the chicken stock and poach in a steam oven at 72°C for 2.5 hours.
- Once cooked, remove the chicken from the bag and cling film and tie the bird with butchers string.
- Place on a roasting tray lined with greasproof paper then dust with a little spice mix and roast at 180°C until golden.

FOR THE SMOKED AUBERGINE:

- On an open flame, burn the skins of the aubergines.
- When scalded all around, place the aubergines onto a baking tray and bake in the oven at 180°C for 35-40 minutes until cooked.
- Take the aubergines out of the oven and leave to cool slightly, then scoop out the white flesh from the middle. Discard any of the black skin.
- Roughly chop the aubergine flesh until it forms a rough puree. Place this in a colander and drain overnight.
- Heat the olive oil and add the spice mix, cook out for 2-3 minutes.
- Add the drained aubergine and heat up, add in the double cream, lemon zest and juice and season. Keep to one side.

FOR THE GREEN OLIVE DRESSING:

- Add the olives, mint, and dill to a robocoupe blender and pulse blitz until you have a coarse salsa style blended olive mix.
- Scrape into a bowl and stir in the chilli, celery leaves, olive oil and vinegar then season with salt and pepper.

[RECIPE CONTINUED ON NEXT PAGE](#) →



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INGREDIENTS (CONTINUED)

FOR THE PINE NUT CRUSTED COURGETTE

5no. Courgettes

200g Brioche crumb, no crust

40g Coriander leaves

40g Parsley leaves

20g Basil leaves

150ml Butter, melted

100g Pine nuts, toasted

TO SERVE

300ml Chicken jus

METHOD (CONTINUED)

FOR THE PINE NUT CRUSTED COURGETTE:

- Place the breadcrumbs and herbs into the blender and blitz until green.
- Slowly pour in the butter whilst blending to form a smooth paste. Add in the pine nuts and blend for 30 seconds so they still have texture.
- Spoon the crust into a vacuum pack bag, roll out to approx. 5mm and seal it. Place on a tray in the fridge to set.
- Half the courgettes and roast in a frying pan face side down until you end up with a little colour, remove from the pan and allow to cool in the fridge.
- Once the pine nut crust is set, open the bag and lay the courgette flat side down on the crust. Then trace round it with a knife.
- Turn the courgette over so the crust is on top and bake on a lined tray for 8-10 minutes at 180°C.

TO SERVE:

- Warm the aubergine puree.
- Remove the strings from the chicken and carve into equal portions.
- Add the aubergine puree on to the base of the plate, then top with the chicken, some of the green olive salsa, courgette and split the oil with a little of the chicken jus.