

PISTACHIO CRUSTED CHICKEN ROULARDE IN S WITH DEVILLED MUSHROOM



Ingredients

For chicken roularde:

- 1 no chicken breast
- Half a bunch spinach leaves
- 50 gms of paneer
- 45 gms of mozzarella cheese
- Salt to taste
- 5 gms of crushed black pepper
- Olive oil 15 ml
- 3 gms of chopped garlic
- 50 gms Pistachio chopped finely

For salona:

- 2 tablespoons vegetable oil
- 3 medium onions or 500 g, finely chopped
- 3 cloves garlic, crushed
- 1 small fresh ginger, peeled and crushed
- 1 tablespoon tomato paste
- 2 large potatoes or 500 g, cut into large cubes
- 4 baby zucchini or 500 g, peeled and cut into thick slices
- 2 medium eggplants or 500 g, peeled and cut into large cubes
- 10 gms of garam masala powder
- Salt to taste

For devilled mushrooms:

- 50 gms Mushroom
- 10 ml refined oil
- Salt to taste
- 5 gms of curry powder
- 3 gms of crushed black pepper

Preparation:

For chicken roularde:

1. Wash and clean the chicken breast. Slit the breast to a heart shape.
2. Marinated the chicken breast in oil, salt and crushed black pepper,



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3. Blanch the spinach leaves for few seconds and pass through running cold water and keep a side

4. Take a bowl. Mix grated cottage cheese, mozzarella cheese and chopped garlic. Season with little salt and pepper.

5. Take a sheet of silver foil. Place the chicken breast in the center. Layer the blanched spinach leaves. Then spread the cottage cheese and mozzarella mixture over spinach.

6. Roll the chicken breast and place the rolled breast in one end of the sheet. Roll the sheet tightly and fold like chocolate on both the ends.

7. Place in a preheated oven of 180 degrees and bake the chicken for about 30 - 40 minutes by placing it in water bath. Remove and keep it ready for food plating.

For salona:

1. Heat little oil in a pan. Add ginger and garlic and cook for few seconds.
2. Add onions and cook till golden

brown and add cut tomatoes. Cook till the tomato is tender.

3. Add rest of the vegetables and stir for few seconds. Add garam masala powder and cook further for few seconds on a slow flame. Add salt and sufficient chicken stock and cook till the vegetables are cooked till tender.

4. Pass the cooked vegetables and retain the strained water for further cooking.

5. Put the strained vegetables in a blender and make a fine paste by adding little water. After blending, pass through the strainer once again.

6. Heat the remaining oil in a pan and add the strained mixture of vegetables and cook. Add the strained water and cooked on a slow flame till the gravy reaches thick consistency and the raw flavor is gone. Check for seasoning and add salt if required. Keep it ready for plating.

For devilled mushrooms:

1. Wash and clean the mushrooms. Cut in quarters.
2. Heat oil in a pan. Add the mushrooms and cook on slow flame.
3. Add curry powder and salt and little water.
4. Reduce and check whether the mushroom is tender.

Presentation:

1. Take a pasta plate. Place a ring in center. Place the mushroom and set it tight.
2. Remove the ring. Pour the cooked salona and place a slice of chicken roularde starting on devilled mushroom

3. Accompany with a scoop of potato bhaaji on the side. Top garnish with a crispy fried raw plantain. Garnish with a sprig of coriander leaves. Serve hot.