

Coconut Chicken, curried herb emulsion by Pierre Chomet

Serves 4

Ingredients :

- 4 chicken Supremes (breast)

For the coconut stock:

- 2.5 litres water
- 2 lemongrass sticks
- 1/4 bird's eye chilli pepper
- 80g button mushrooms
- 150g carrots
- 150g onions
- 60g leeks
- 60g celery
- 15g fresh ginger
- 3 cloves garlic
- 1cl olive oil
- 1 teaspoon black peppercorn
- 5g salt
- 1 litre chicken stock
- 500ml coconut milk

For the green curry paste:

- 3g salt
- 20g fresh ginger
- 5g turmeric
- 10g coriander
- 1 bird's eye chilli pepper
- 15g garlic
- 20g shallots
- 10g basil
- 10g tarragon
- 10g parsley
- 10g chervil
- 10cl olive oil
- 2 lemons
- 2 limes

For the crunchy vegetables:

- 2 carrots
- 1 fennel bulb
- 8 mini corn cobs

Utensils :

- 2 saucepans
- 1 non-stick frying pan
- 1 chopping board
- 1 knife
- 1 scraper
- 1 spatula
- small ladle
- Bamix hand mixer
- strainer
- mortar and pestle
- mixer
- spoons

Method:

Coconut chicken stock:

- Make the stock using all the ingredients, adding the coconut milk at the end.
- Strain this stock.

Green curry paste:

- Mix all the ingredients with the mortar and pestle until you have a paste.
- Incorporate the green curry paste into the coconut chicken stock.
- Mix with the Bamix.

Crunchy vegetables:

- Chop the carrots into sticks.
- Wash and cut the artichoke into 8.
- Prepare the fennel, cutting into thin slices.

Chicken supremes:

- Brown the chicken on both sides until it is crunchy.

Service:

- Serve the chicken supremes garnished with the crunchy vegetables and the coconut and herb emulsion.