

## RECIPE COLLECTION

### Ballotine of Chicken with Mixed Mushroom and Jus Lie

Showcased recently at a 2 *Chefs Deluxe Class* at the Buderim Ginger Cooking School, this recipe combines a passion for simple, elegant flavours with traditional methods and, when demonstrated, passes on some of the secrets of classic chef training. Written by Kieran Reekie from Reserve Restaurant and produced in collaboration with Buderim Ginger's Executive Chef Andrew Strange.

Quantities are per person when served as a main.

Ballotine	Garnish	Sauce
1 Chicken Maryland	2 button mushrooms	½ cup chicken stock
10g dried shiitake mushrooms	2 shiitake mushrooms	¼ cup cream
15ml cream	2 roman brown mushrooms	1 knob butter
1 pinch parsley chopped	2 oyster mushrooms	
1 pinch tarragon chopped	1 knob butter	
1 onion brunoise	3 tpls cooking oil	
	1 pinch tarragon	
	1 bunch baby spinach	

Remove bone from chicken and start a plain chicken stock (simmer for 30 minutes)

Remove fat from chicken and discard Collect 50g of meat from the leg

Soak dried shiitake mushrooms in cold water for 15 minutes and then chop

Saute onion brunoise and shiitake mushrooms together then chill

Mince the collected chicken add sauté and herbs, season hard

Place mixture in boned chicken then truss

Poach from a cold water start until cooked then chill

Prepare mushrooms for garnish

Strain chicken stock for the sauce, reduce by 3/4 , add cream, boil, season, then finish with butter

Brown Ballotine in a frying pan until golden brown then place in a medium oven for 8-10 minutes.

Saute mushrooms until golden brown then place in a circle on the serving plate

Wilt spinach in the same pan and place in the centre of the mushroom circle

Slice the Ballotine and place in the centre of the spinach, sauce the plate and serve

