

Chicken roulade with cranberry pesto, Williams potato, seasonal roasted vegetables, beet chips and reduction of natural juices

CHICKEN ROULADE WITH CRANBERRY PESTO

Ingredients

1 whole chicken
1 cup (250 ml)
cranberry sauce
1 bunch basil
1 bunch parsley
2 tbsp ground
parmesan
100 ml canola oil

Preparation

1. Debone the whole chicken and keep it in one piece. Once deboned, set aside and put the carcass in a stock pot.
2. For the pesto, put on a small pot of water and bring to a boil, while the water is on separate the basil and parsley from its stems. Once the water is boiling drop the basil and parsley in it for a second or two and shock it in ice water.
3. Chop or use a kitchen machine to blend the cranberry sauce, herbs, parmesan cheese, oil and cranberry sauce together. Once it is mixed, taste and season with salt and pepper.
4. On a cookie pan/sheet pan lay out chicken, skin down. Rub the meat with your cranberry pesto, generously divide until all the pesto is used up. This will prevent your chicken from drying out and will give a nice savory tangy flavor.
5. Gently fold the legs on the breasts, then roll the chicken into a compact roll.
6. Roast in a 300-degree oven until it reaches an internal temperature of 165 Fahrenheit (75 Celsius), basting every 10-15 minutes.
7. Once cooked it is important to let the meat rest for at least 10-15 minutes.

Chicken roulade with cranberry pesto, Williams potato, seasonal roasted vegetables, beet chips and reduction of natural juices continued

ROASTED SEASONAL VEGETABLES

Ingredients

1 small turnip
8 baby carrots
1 red onion or shallot
1 sweet potato
4 cloves of garlic
Canola oil
Salt and pepper

Preparation

1. Wash and peel your vegetables. Leave the baby carrots whole, the turnip cut in half lengthwise then into wedges roughly the same size as the carrots. Leave the peeled onion cut in half, lengthwise, then slice lengthwise into strips.
2. Cut the sweet potato into wedges, you can mix all the vegetables together in a bowl with some canola oil (enough for all vegetables to have a bit of shine). Add salt and pepper.
3. Add the whole garlic cloves and spread out on a cookie pan/sheet pan. Roast at 375 Fahrenheit (180 Celsius) until cooked and caramelized.

WILLIAMS POTATO

Ingredients

1 lb of peeled potato
3 eggs
100 ml butter
Salt and pepper
1 cup liquid egg
(beaten whole eggs)
2 cups of panko
breadcrumb
1 liter of canola oil
(for frying)
4 cloves, whole

Preparation

1. Boil or steam the potatoes until completely cooked. Mash and mix with eggs, butter, salt and pepper. Let it cool in the fridge.
2. Once cooled and firm shape the mashed potato into a pear shape. At the top, stick a whole clove where the stem would be.
3. Roll through the bread crumb, then through the egg wash and back through the bread crumb again. You should have a nice tight even coating.
4. Deep fry at 350 until hot and golden brown.

Chicken roulade with cranberry pesto, Williams potato, seasonal roasted vegetables, beet chips and reduction of natural juices continued

BET CHIPS

Ingredients

1 beet
Flour
Salt and pepper

Preparation

1. Thinly slice the beets with skin on and drench in flour. Deep fry until bubbling stops. Season and set aside.

REDUCTION OF NATURAL JUICES

Ingredients

1 chicken carcass
Salt and pepper
2 liters of water
3 tbsp butter

Preparation

1. Add all ingredients to a stock pot and put on the stove, let it slowly simmer until the 2 liters is reduced to about 1 cup. Remove the chicken carcass and downsize the juices to a small saucepan.
2. Add salt and pepper to taste. Remove from heat, whisk in the butter, whisk whisk, whisk until butter is absorbed juice is thick.