

Chicken roll with Truffalo, celeriac mousseline and poppy fragrance

Informations

People : 4

Preparation : 60 min.

Cooking time : 30 min.



Ingredients

- 150 g Truffalo
- 4 chicken fillets
- 4 green cabbage leaves
- 600 g celeriac
- 200 g cream (30% fat)
- 100 g butter
- 1 L milk
- Table salt, sea salt and freshly ground pepper

Preparation steps





1. Wash the cabbage leaves and remove the large veins.
2. Drop the leaves into a saucepan of boiling water well salted with sea salt. Cook for 3 to 4 minutes, then immerse the leaves in ice water.
3. Meanwhile, pierce the chicken fillets through and through with a paring knife and stuff them with large sticks of Truffalo.
4. Season with table salt and freshly ground pepper. Wrap each fillet in a dried off cabbage leaf and place them on a paper towel.
5. Put the cabbage-wrapped fillets one by one on a sheet of cling film and roll tightly to form an evenly shaped roll.
6. Steam the rolls at 66°C through to the core.
7. Prepare the celeriac purée: peel the celeriac and cut into large pieces. Cook in the milk seasoned with salt and freshly ground pepper. When the tip of the knife easily pierces the celeriac, drain it and put it through a purée mill before adding the cream and butter. Adjust seasoning with table salt and freshly ground pepper.
8. Keep hot.
9. To serve, cut the rolls into slices. Place them on a bed of celeriac purée and sprinkle everything with the little pieces of cheese remaining for a finishing touch.

? **Tips and Ideas:** You can make this even more delicious by covering the rolls with a truffle sauce.