



Boudin Blanc

Ingredients

400g chicken breast
75g Foie gras
100g Onion puree
1 Egg
70g White bread, soaked in milk then squeezed dry
Pinch of clove powder
150g Whipping cream
30ml cognac
Seasoning

Method

Puree the chicken until smooth with a pinch of salt.

Add the foie gras and puree until smooth, **keeping cool at all times**

Add the eggs & bread and mix together with the chicken mousse

Add the onion puree, pepper, cognac & clove

Add ½ the cream and cool in the fridge for 30 mins.

Pass through a fine sieve, cool, then add the rest of the cream.

Do a tester to correct seasoning & texture.