

# FutureChef

## Resources: Recipes

### Reese's Winning Dishes



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## Introduction

This recipe has been created to support and enrich culinary lessons, designed for teachers and young people. The recipe can be used on an individual basis at home or within school to support and compliment a cooking lesson as part of the FutureChef programme.

If there are any resources you think would be useful, please get in touch with us at [info@futurechef.uk.net](mailto:info@futurechef.uk.net)



# Resource bank : Recipes

## Reese's Mushroom Stuffed Chicken Ballotine

### INGREDIENTS

#### Chicken Ballotine:

- 1 Chicken breast (320g, 80g/portion)
- Farce mixture

#### Chicken Jus:

- Chicken carcass and food waste/trimmings
- 2 shallots
- 3 cloves of garlic
- 1 cube chicken stock
- 125ml sweet red wine
- 1 heaped spoon butter
- 1 bunch tarragon

#### Chicken Farce:

- Chicken breast trimmings, one breast, waste trimmings and supreme. (60g of farce/portion)
- ½ bunch fresh tarragon
- 1 egg
- Splash of double cream
- 2 tsp salt and pepper

#### Mushroom:

- 3 oyster mushrooms
- 2 cloves of garlic
- 1 shallot
- White ground pepper and salt to taste

#### Chicken farce bon bons:

- Chicken farce
- ¼ cup flour
- 1 egg

#### Butternut squash puree:

- 2 shallots
- 2 garlic cloves
- 1 whole butternut squash
- 1 heaped spoon of butter
- Salt and pepper to taste
- 50ml maple syrup
- 250ml double cream

#### Potato fondant:

- 4 jacket potatoes
- 1 stem of thyme and parsley
- 2 heaped spoons of butter
- 1 tsp salt

#### Caramelised cauliflower: 60gm

#### Garnishes:

- 4 purple sprouting broccolis
- 4 baby carrots



## METHOD

1. Boil a pot of water with salt (for ballotine) and 450ml water (for stock cube). On a red chopping board, trim the breasts into half - put on a plate and add salt. Peel the skin off all the chicken, put on a tray, season with pepper, and put in the oven for 36 mins at 190c.
2. Roughly cut 2 shallots, roughly dice 2 shallots and finely dice 1 shallot. Crush 3 garlic cloves, roughly dice 2 garlic cloves and finely dice 2 cloves. Roughly chop 1.5 bunch of tarragon.
3. In a deep pan, add oil and fry the carcass with the roughly cut garlic and shallots.
4. Finely dice the mushrooms and flip the carcass. Add the chicken stock and 1 bunch of tarragon, season with salt and pepper.
5. Peel the carrot and butternut squash and chop the squash into small chunks. Cut the potatoes into even rectangle cuboids. Trim the ends of the broccoli and remove the leaves. Add all food waste to the jus.
6. In a pot, add butter, shallot, garlic, salt, and pepper. After one minute add the squash until cooked. Add butter and red wine to the jus.
7. In a pot, add oil until a little smoke forms and add in garlic and shallots; after a minute add the mushrooms, salt, and pepper until cooked and remove from heat. Mix jus and squash to move heat.
8. In an immersion blender, add chicken trimmings, one breast and supremes, one egg, chopped tarragon, salt and pepper and a splash of double cream. Blend into a semi thick mixture. Mix in most of the mushroom mixture.
9. Put the mixture into a bowl and mix in the cooked mushrooms. Lay out two cling film wraps and lay the farce out into a rectangle shape, place the chicken breast on and wrap into a ballotine shape, tightly knotting each side. Repeat twice.
10. In 75C water (the pot from earlier) place the ballotines inside until they reach an internal temperature of 63C.
11. In a pan, add a dollop of butter, thyme stem and parsley. Fry each side of each potato until golden.
12. Add the cooked butternut squash mixture into the cleaned liquidiser whilst doing the step above. Once the potatoes are golden, add some chicken stock, the rest of the butter and some of the chicken jus and water that the chicken boiled in until submerged and cooked.
13. Gradually add the double cream into the immersion blender until a smooth puree is formed. Pour into a squeeze bottle when cooled. Turn the deep fat fryer to 180C

## METHOD

14. Strain the jus and put into a plating pot. Test the temperature of the ballotine, it reaches 61C, take the chicken out of the pot and let sit for 10 mins.
15. With the remaining chicken farce, crack an egg into a bowl and have a bowl of flour. Make small balls of chicken farce and dip into egg then flour. Fry until it reaches 63C.
16. Remove chicken skin from oven
17. In a pan with a little water, fry the garnishing carrots and boil the broccoli in the pot of water where the chicken was for one minute then fry for 30 seconds. Meanwhile chargrill the cauliflower florets. Put on a plate. Remove the bon bons from the oil and test for readiness.
18. Test if the potatoes are cooked, if so, put onto a plate with a cloth to absorb any liquid.
19. Remove the cling film from the ballotine and fry in a pan with oil. Meanwhile do step below.
20. On a brown chopping board, cut the carrots in half and put back onto the plate.
21. On a yellow chopping board, top and tail the ballotines and cut in half.
22. Simultaneously start plating in the order of:
  - Butternut squash puree
  - Chicken ballotine
  - Potato fondant
  - Broccoli
  - Chicken farce bon bons
  - Carrots
  - Chicken skin

# Resource bank : Recipes

## Reese's Deconstructed Tiramisu

### INGREDIENTS

Ivoire mascarpone whipped ganache:

- 225 ml double cream
- 15g invert sugar
- 50g white sugar
- 88g mascarpone

Coffee syrup:

- 63 ml water
- 85g white sugar
- 8g Nescafe coffee
- 100ml water
- 5ml espresso coffee

Chocolate tuile:

- 35g flour
- 20g cocoa powder
- 30g unsalted butter
- 65g icing sugar
- 50g egg white
- 2g vanilla extract

Coffee jelly:

- 100ml water
- 37g white sugar
- 3g espresso coffee
- 1.5 sheets of gelatine

Chocolate tree:

- 50g dark chocolate

Homemade coffee paste  
cocoa soil:

- 6 Lady fingers
- ¼ cup pistachio powder
- 20 ml sugar glaze
- Edible flowers
- Microgreens



### METHOD

1. Preheat oven to 163C
2. Soak the gelatine in ice water. Boil the water, sugar, and espresso powder. Boil half of the double cream and invert sugar (take off when boiled). Once the gelatine is soft, squeeze gently and add into the hot mixture. Transfer into a prepared tray and set in the freezer for 10 minutes then move to the fridge.

## METHOD

3. Once the double cream boils, add in the white chocolate and mix while pouring the remaining cream. Add the mascarpone and mix until combined. Put it into an ice bath and into the chiller.
4. Boil the first water, sugar, and espresso coffee. Mix with the second water and espresso and put into a bowl.
5. Get two trays and line with the sili-mat. Make two rectangles with a stencil and bake at 163C for 6 mins.
6. On the other tray, form two rectangles with the stencils and put into the oven.
7. Move jelly into the fridge.
8. Cut lady fingers into 3 if big or 2 if small. Set aside.
9. Remove the first tray from the oven and roll into cylinders with the tube. Let cool then remove.
10. Remove the second tray from the oven and roll into cylinders with the tube. Set aside.
11. Cut remaining lady fingers.
12. Melt dark chocolate in the microwave and put it into a tiny parchment paper piping bag.
13. In an ice tray, make 4 tree figures, dust with cocoa powder and let sit
14. Get cooled whipped ganache and whip until fluffy.
15. Soak ladyfingers into warm coffee syrup and place onto a plate with a cloth.
16. Put coffee paste into a piping bag. Remove tree figures and put on a plate with tissue.
17. Put fluffy ganache into a piping bag.
18. Cut 12 coffee jelly squares using a stencil.
19. Start plating in order of:
  - Lady fingers
  - Whipped ganache
  - Cocoa soil
  - Coffee paste
  - Coffee jelly

## METHOD

20. Pipe Ivoire white chocolate whipped ganache into chocolate tuile tubes. Dip each end into cocoa soil. Glaze all around. Roll into pistachio powder. Repeat 4 times and put onto the plate after finishing.

21. Add the tree figures, edible flowers then microgreens.