

Walnut Chicken Supreme

Creamed goats cheese, putanesca stuffing, crispy leek, turnips and sour cherry

Stuffed Chicken**Ingredients**

220g chicken supreme

20g walnuts

1 slice white bread

5 sprigs of basil

5 sprigs of thyme

Putanesca stuffing**Ingredients**

30g black and green pitted olives

1 slice white bread

2 capers ea minces

1 anchovy minces

20g diced white onion

1 can whole peeled tomatoes, blended

1 clove garlic minced

Creamed Goats Cheese**Ingredients**

50g goats cheese

salt, pepper to taste

Crispy leek and Turnip**Ingredients**

50 g leek cut into thin strips

1 cup Oil to deep fry

salt, pepper to taste

2 baby turnips

1 knob butter

1 pot boiling water

Method

*For the stuffed chicken, Trim breast, butterfly your breast and tenderise with a meat mallet, Take your chicken off cuts and blend with you slice of white bread, walnuts and herbs. You can now spread your stuffing on the chicken breast. Roll up your breast and fasten with butchers twine. Bake at 180 degrees for 30 minutes. **Putanesca stuffing** – Lightly sauté your onion and garlic until translucent, add your olives , capers and anchovy , followed by your tomato and allow to cook on a gentle heat for 20 minutes. Take your slice of bread and cut into small dice. Spread on an oven tray and toast for 6 minutes at 200 degrees. Just before plating fold in your croutons to the putnesca sauce. **Crispy Leeks**- Take your thinly sliced leeks and fry for 1 minute. Drain off all excess oil and allow cooling and drying for one hour. **Turnips** – Blanch your turnips for 2 minutes in boiling water, transfer to a pans and flavour with butter and seasoning. **Creamed goats cheese** – Add goats cheese in a blender and blend until nice and smooth.*