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BASQUE CHICKEN; TOMATO BULGUR PILAF

Basque chicken: 5 cl of olive oil / 25g butter / 4 chicken thighs / 30g flour / 2 yellow onions / 2 cloves garlic / 1 kg of tomatoes / 2 red peppers / 1 green pepper / Salt / Pepper / A pinch of chili pepper / Fresh thyme / 1 bay leaf / 150 g bayonne ham / 20 cl of dry white wine / A bunch of chives

Tomato bulgur pilaf: 5 cl of olive oil / 2 yellow onions / 2 cloves of garlic / 2 tbsp tomato concentrate or puree / 2 teaspoons brown sugar / 400g tomatoes / 1 fresh red or green chili pepper / 40 cl of boiling water / 350g bulgur / Salt / Pepper / 1 teaspoon ground cumin / A pinch of cinnamon powder

Preparation time: 1 hour / **Cooking time:** 1 hour / **Servings:** 4

Cook the Basque chicken: Start by preparing all the ingredients: Peel and finely chop the onions. Peel, degerm and finely chop the garlic cloves.

Peel the tomatoes: Remove the peduncle from the tomatoes then make a cross on the underside.

Bring a pot of water to a boil then plunge them for 30 seconds to 1 minute. Remove them to a bowl of cold water to stop the cooking then remove the skin once cooled. Cut them into cubes.

Remove the heart from the peppers and also cut them into cubes. Cut the bayonne ham into small cubes. Rinse the chives and chop finely.

Start by browning the chicken thighs: Salt and pepper them then coat them with flour.

Heat olive oil in a pan and brown them for a few minutes on each side. Then set them aside in a dish.

Add a drizzle of oil with the butter to the pan then add the onion, cook for 3-4 minutes. Then add the diced ham, garlic, peppers and cook for 4-5 minutes.

Deglaze by pouring in the white wine and let reduce until you obtain a little bottom of liquid. Then add the tomatoes, fresh thyme, bay leaf, salt, pepper, add a pinch of chilli powder. Mix well.

Bring to a simmer for 10 minutes then add the chicken thighs. Cook for 30 to 40 minutes over low heat, maintaining a slight simmer, until the chicken is cooked. Taste and adjust the seasoning. Add chopped chives when serving.

Cook the bulgur pilaf: Peel and finely chop a yellow onion.

Heat a drizzle of olive oil in a medium saucepan. As soon as the oil begins to heat, add the chopped onion.

Brown it for two minutes over high heat then add a pinch of salt and a teaspoon of brown sugar. Reduce to medium heat and caramelize the onion for 5 to 7 minutes, until tender.

Then add the peeled, degermed and chopped garlic clove. Cook for a few seconds then add the tomato purée, the rinsed and coarsely diced tomatoes, the finely chopped pepper with or without the seeds; mix then cook for one minute over medium heat.

Pour 20 cl of boiling water then add the bulgur while mixing. Then lower to very low heat. Season with salt, pepper, cumin and possibly a pinch of cinnamon. Mix again.

Cover with a lid. Cook for fifteen minutes covered and over low heat. Ideally, do not remove the lid during the 15 minutes of cooking. After the 15 minutes, do not open then keep the saucepan off the heat for another 10 minutes, the bulgur will then be ready to be served.



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TATIN CHERRY TOMATOES, CRISPY GOAT CHEESE; LETTUCE

Dough: 230 g of flour T65 / 115 g of salted butter / 25 g egg yolk / 1 teaspoon dried oregano / 30g grated Parmesan cheese / A good pinch of salt / 30g water

Cherry tomatoes: 5 cl Olive oil / 800 g of cherry tomatoes / 3 tablespoons brown sugar / 2 tablespoons of Provence herbs / Salt / 4 teaspoons of old-style mustard

Lettuce: 1 lettuce / 15 cl of olive oil / 2 tablespoons balsamic vinegar / 1 tablespoon mustard / Salt / Pepper

Crispy goat cheese and honey: 4 pastry sheets (Feuilles de brick) / 50 g butter / ½ goat Log / 4 teaspoons of liquid honey

Preparation time: 1 hour / **Cooking time:** 35 minutes / **Servings :** 4

Prepare the dough: Cut butter into pieces. Mix by hand with the flour to form a sanding. Then add salt, grated parmesan and oregano. Mix again.

Finish by adding water and egg yolk ; knead until the formation of a homogeneous dough ball. Flatten to form a disk, wrap it with cling film and keep it in the freezer for at least 20 minutes.

Cook the cherry tomatoes: Rinse the cherry tomatoes, dry them.

Heat a good drizzle of olive oil over high heat in a pan then add the tomatoes.

Add salt, Provence herbs and three tablespoons of brown sugar. Sauté a few minutes (5 to 8 minutes), stirring regularly.

Garnish the molds: Oil the tart molds, garnish with the tomatoes (don't put too much juice inside the mold) and let cool down.

Then cut the dough into 4 pieces / balls. Spread each ball, one after one, larger as the tart mold. Prick each side with a fork. Place a teaspoon of mustard on one side of the dough ; only in the center not on the sides.

Place the dough on tomatoes (tomato mustard side) then put the dough sides inside.

Cook the tarts: Bake 25 minutes in preheated oven at 180 ° C. Once cooked, flip the tatin tart on a plate while still warm.

For the crispy goat cheese: Melt butter. Cut the goat log into slices. Butter the pastry sheets (Feuilles de brick) using a brush.

Put goat cheese on each center with a drizzle of honey. Close the pastry sheet. Arrange crisp on a baking tray covered with parchment paper and bake for 8 to 10 minutes in a preheated oven at 180 ° C.

For the lettuce: Mix balsamic vinegar, salt, pepper and mustard. Then add olive oil in filet while mixing with a fork.

Rinse and wring the lettuce. Serve warm tatin accompanied with crisp. Put a handful of lettuce and drizzle with the dressing.



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RED FRUIT SOUP WITH BASIL; MASCARPONE CREAM WITH LIME AND VANILLA; SWEET CRISPS

150 g raspberries / 150 g blueberries / 150 g strawberries / 150 g blackberries

Syrup: Zest of a lime / Zest of an orange / 1 vanilla bean / 1 cinnamon stick / 25 cl of water / 75 g of sugar / 1 bunch of fresh basil

Mascarpone cream: 250 g of mascarpone / 3 tablespoons of vanilla sugar / 2 tablespoons of strawberry liqueur / 1 vanilla bean / Zest of a lime / 10 cl of whole cream (Chantilly)

Sweet crisps: 3 sheets of pastry sheets (Feuilles de brick) / 50 g butter / 50 g icing sugar

A dozen speculoos biscuits (To accommodate)

Preparation time: 60 minutes / **Cooking time:** 15 minutes / **Servings:** 6

Rinse the red fruits, hull the strawberries then cut them in two or four depending on the size. Combine all the red fruits in a salad bowl. Rinse the basil, chop it then add it to the red fruits. Keep aside in the fridge.

Prepare a syrup: Split a vanilla bean and scrape it with a thin knife to recover the seeds.

Combine the water, sugar, seeds and vanilla stick and cinnamon stick in a saucepan.

Rinse and dry the lime and orange. Grate the zest directly into the syrup. Bring the whole thing to a simmer, simply to dissolve the sugar then let the syrup cool down.

Once cooled, add it to the red fruits to obtain the soup; leave the vanilla stick and cinnamon stick in the fruits. Refrigerate for at least 1 hour to cool everything down.

Make the mascarpone cream: In a bowl, mix the mascarpone with the vanilla sugar, zest of a rinsed and dried lime and the scraped seeds of a new vanilla bean.

Mix everything together, add the strawberry liqueur then mix gently to avoid liquefying the mascarpone too much.

Whip the whipping cream then gently add it using a spatula simply to light the preparation. Please note that there is no need to add all the quantity indicated in the list of ingredients. Only 2 to 3 tablespoons of whipped cream will be sufficient.

Keep the mascarpone cream in the fridge. Crumble the speculoos biscuits.

For the sweet crisps: Preheat the oven to 180°C. Melt butter over low heat.

Cut each pastry sheet (Feuille de brick) into 4. Cover a baking tray with parchment paper.

Arrange the first 6 quarters of pastry sheets, brush them with melted butter then add on top of each, a new quarter of pastry sheets.

Brush again with melted butter then sprinkle with icing sugar.

Bake for 8 to 10 minutes until the crisp is golden brown. Keep an eye during cooking and extend if necessary.

Serve : Serve the soup in a dish, make a quenelle of mascarpone using two tablespoons then place it in the center.

Add a crisp on the side then sprinkle with crumbled speculoos.