

Chicken Ballotine with green yuzu kosho from Kôchi

INGREDIENTS : for 2 people

- 2 chicken supremes (120 g per person)
- 10 g breadcrumbs
- 10 ml of [yuzu juice](#)
- 30 g of [green Yuzukosho](#)
- 1 tbsp [powdered yuzu bark](#)
- 15 g of candied onion
- 50 g of butter

For frying

- Butter
- Breadcrumbs

Toppings

- 1/2 broccoli
- 10 new potatoes
- 30 g of butter
- 10 g of sugar
- 1/2 tbsp of [soy sauce](#)
- 1 tbsp whole cilantro
- Herbs (chervil, shiso shoots, etc.)

PREPARATION

1. In a bowl, beat the soft butter to obtain a soft butter. Add the breadcrumbs and the yuzu juice, then the powdered yuzu bark, the green Yuzu kosho and the candied onion.
Mix well while homogenizing.
2. Place the flavored butter on baking paper. Roll it into a cylinder shape. Chill in the refrigerator while preparing the chicken.
3. Open the chicken breasts in a wallet and place the chicken on cling film. Cover with a new layer of film and gently roll out the chicken to a thickness of 5mm, lightly patting it with a rolling pin to even out the height.
Use your hands to shape the protruding edges of the chicken into a rectangular shape.
4. Cut the flavored butter in half. Place half on each rectangle of chicken. Close the chicken cylinder and form a ballotine using the cling film.
Tighten well and remove the film when the ballotine is held.
5. Butter the aluminum foil. Sprinkle breadcrumbs on all sides of the chicken. Place the chicken on the foil.
6. Heat a pan without oil. Place the chicken. Brown all sides over high heat, rolling the chicken as you go (30 sec. On each side).
Do not cook completely, you are just trying to sear the chicken.
7. Remove from heat. Cooking will continue with residual heat.
8. Prepare the toppings. Cut the shot in half. Cut the broccoli.
9. Melt the butter in a sauté pan over low-medium heat. Grill the granules on the slice.
10. When the granules are golden, pour in the sugar. Leave to caramelize. Then add the soy sauce. When the potatoes are almost cooked, add the whole cilantro. Reduce the sauce for a few minutes.
11. Cook the broccoli in salted boiling water.
12. Cut the cooked chicken into 4-5 cm sections. Serve with the garnishes.