

Smoked chicken mousse

In orange jelly with truffle oil

Serves about 20

Ingredients

ORANGE JELLY

- **1 litre** orange juice
- **12 g** agar-agar

CHICKEN MOUSSE

- **750 g** smoked chicken breast
- **7 tbsp** mayonnaise
- **1** shallot, finely chopped
- **2 tsp** truffle oil
- Pinch of black pepper

GARNISH

- Balsamic glaze
- Orange slices
- **1 tub** alfalfa or bean sprouts
- Salad leaves of your choice, such as rocket, lamb's lettuce or lollo rosso

Method

JELLY

1. Bring the orange juice to a boil and stir in the agar-agar. Stir continuously for at least 5 minutes, until dissolved.
2. Pour a thin layer onto three trays and leave to cool. Cut the cold jelly into 10 × 15 cm rectangles.

MOUSSE AND ASSEMBLY

3. Roughly chop the chicken. Blend it with the shallot, truffle oil and mayonnaise in a food processor until smooth. Season with black pepper.
4. Wash and separate the salad leaves. Pipe a line of mousse onto each sheet of jelly, then use a thin spatula to roll the jelly around the mousse.
5. Arrange some salad leaves on each plate, drizzle a line of balsamic glaze and add a chicken mousse roll. Garnish with orange, salad leaves and alfalfa or bean sprouts.