



**RENT A CHEF™**  
THE GOURMET COOKING COMPANY

# OYSTER MUSHROOM OVERBAKED CHICKEN FILLET, LEEK RISOTTO & BUTTERED SPINACH BOUILLON

## 4 PERSONS

### CHICKEN

4 Chicken breasts	2 tbs breadcrumbs
2 tbs corn oil	50 g butter
100 g oyster mushrooms (finely chopped)	20 g grated parmesan cheese
2 Shallot onions (finely chopped)	

Bake the chicken breasts on both sides in oil. Salt and pepper. Bake the chopped oyster mushrooms and the onions in butter. Add the breadcrumbs and cheese. Spread the mixture on the chicken breasts. Bake in oven on 150 degrees Celsius for about 8-10 minutes.

### LEEK RISOTTO

1 leek (only the white part)	4 dl chicken stock
1 clove of garlic	2 dl white wine
2 dl carnaroli rice (risotto rice)	50 g grated parmesan cheese
	100 g butter

Cut the leek in smaller pieces. Chop the garlic. Fry the leek and the garlic in half of the butter. Add the rice. Add the wine and 2/3 of the stock. Lower the temperature to medium. Stir regularly in the risotto for about 10 minutes. Add more stock when needed. When it is ready, add the rest of the butter together with the cheese.

Salt and pepper.

### SPINACH BOUILLON

100 g fresh spinach	1 dl chicken stock
1 shallot onion (chopped)	100 g butter
1 dl white wine	

Boil the onions with wine and stock. Add the spinach and butter. Mix into a foamy butter sauce. Salt and pepper.

### GARNISH

30 g sunflower seeds	Spinach
1 tbs cooking oil (corn, rapeseed)	Salt and fresh grinded black pepper

Fry the seeds in a hot pan with some oil. Garnish with seeds and spinach.

### PREPARATIONS

Measure all the ingredients.

### TOOLS

Oven tray, deep pans, frying pan, wooden spoon, hand blender, grater, cutting board and knife



**MICHELIN MASTER CLASS**