

## World Gourmet Summit 2008

Singapore Tourism Board Auditorium

17 APRIL 2008 / 12.00PM – 1.00PM

CREAM OF GREEN PEA FLAVOURED WITH MINT PEPPER, CHICKEN BROTH & MOREL MUSHROOM WITH COCONUT & CARROT FLEURETTE FOAM

**Presented by**  
**Eric Dequin & Stephane Carrade**

	<b>Ingredients:</b>
	Serve 4
	<u>Coconut &amp; Carrot Fleurette Foam</u>
500ml	carrot juice
500ml	coconut cream
15ml	lactacin
	A pinch of salt
	<u>Cream of Green Pea</u>
500g	frozen green peas
50ml	menthe leaf
250g	brown butter
250g	cream, warm
	A pinch of salt
	<u>Chicken Broth &amp; Morel Mushroom</u>
	Cooking oil, for sautéing
12	chicken meat pieces
200g	fresh morel mushrooms
200ml	chicken stock
200ml	chicken demi-glace
200ml	port wine
10	preserved shallots
50g	butter



### Recipe Notes:

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## **Method for Cooking:**

### For the coconut & carrot fleurette:

Boil the carrot juice and coconut cream in a stock pot until reduced by half in volume. Stir in the lactacin and season with a pinch of salt. Set aside to cool, strain through a chinois and then transfer to a siphon. Set aside and chill.

### For the cream of green pea:

Cook the green peas and menthe leaves in a pot of salted boiling water until tender. Strain and mash the green peas in a bowl and add in the brown butter and warm cream, mix well.

### For the chicken broth & morel mushroom:

Heat a sauté pan with cooking oil and sauté the chicken pieces until it changes colour. Add in the morel mushrooms, chicken stock, chicken demi-glace, port wine, preserved shallots, and then thicken the broth with the butter.

### To serve:

Ladle the chicken broth and morel mushroom into each deep serving plate. Pipe the coconut and carrot fleurette foam on top and finish off with the cream of green pea.