



RECIPES CREATED FOR THE WALLINGFORD FOOD FESTIVAL 2012

Smoked Chicken and Cream Cheese with Asparagus

Ingredients

50g Cooked bacon, smoked
50g Smoked chicken breast
2 tbsp double cream
100g cream cheese
Pinch of nutmeg
8 asparagus spears
1 tomato
Thyme leaves for garnish
Olive oil



This recipe is from Franck Pontais. He has developed a fantastic range of dishes that are terrines and verrines. They use great ingredients and are presented in unique ways.

Method

Finely dice the chicken and bacon.

Process the cream and cheese in a processor, then add the chicken and bacon. Season with salt and pepper and the nutmeg.

Fill the glasses with the mixture to about a third full.

Blanch and cut the asparagus into small pieces, keeping the tips to one side. Fill the glass with the diced asparagus and put two of the tips in a cross pattern on the top.

Cut the tomato into quarters and deseed. Then carefully lay out the flesh of the tomato and with a small round cutter cut a disk from the flesh, make 4. Place the disk on the top of the asparagus.

Decorate with thyme leaves and a drizzle of olive oil.

Other information

Serves 4

Preparation time - 20 minutes

Cooking time – 5 minutes