

Chicken Royale On Basil Mashed Potatoes with wild mushrooms and Porcini Cream

Swick

Serves 1 | Active Time: 1 hour | Total Time: 1 hour 15 minutes

Chef's Notes

Chicken Royal is actually a boneless, skin-on chicken breast with the wing drumlet attached.

Because they are somewhat difficult to find, I purchase bone-in, skin on breasts. I de-bone them myself and freeze the bones for stock. I keep the skin on because it helps keep the chicken from drying out and is more flavourful. The important thing is to make sure the skin gets nice and brown (crispy) before turing the chicken.

Pinot Noir is one of my favourite types of wine and it's a perfect match for this dish. The wines' medium weight compliments the chicken, its earthiness works wonders with the mushrooms, and its slight vegetal character compliments the Basil. Pinot Noir also has enough acidity to balance out the richness of the cream. Because Pinot Noir is now available in a variety of styles, the best ones to pair with this dish would come from Burgundy and Oregon. If you must have a white, a big oaky new world Chardonnay would be my first choice.

Step 1: Basil Mashed Potatoes

- 2 Lbs Yukon Gold potatoes
- 8 Fresh Basil leaves
- 2 Tbs Olive Oil
- 1/4 Cup heavy cream, at room temperature
- 1 Tsp salt
- 1/2 tsp fresh ground white pepper
- 2 Cloves of Garlic, peeled

Peel potatoes and remove any eyes. Rinse and cut in half lengthwise, then dice into 1 ½ inch cubes. For light and fluffy mashed potatoes, it's important to cut them into smaller, evenly-sized pieces. Place the potatoes, garlic, and salt into a pot with cold water and then top up, making sure they're fully submersed. Skim occasionally, and as soon as the potatoes come to a boil, turn the heat down and let simmer for about 15 to 17 minutes.

Meanwhile, place basil in bowl of food processor, process until finely chopped. With motor still running, gradually add the olive oil, then set aside.

Once the potatoes are done, drain and mash. Then add the Basil-Oil mixture, cream, and pepper. Whip with a large balloon whisk until you reach a smooth consistency. Don't over do it, or the potatoes will turn gummy. Cover and keep warm.

Step 2: Porcini Cream

- 1/2 oz dried porcini mushrooms
- 2 shallots, minced
- 2 Tbsp butter
- 1/2 cup chicken stock
- 1 cup of heavy cream
- Pinch of Kosher Salt
- Pinch of white pepper

Finely chop dried Porcinis. Add butter to a medium sized skillet over medium heat and once the butter stops foaming, add the shallots.

Sprinkle with salt and gently sauté until they are just starting to brown then add the dried mushrooms. Stir to combine and add the stock. Increase heat to maintain a slow simmer, until most of the stock has been reduced. This will allow the porcini's flavour to be released.

Add the cream a few grinds of white pepper. Continue to simmer until the cream starts to thicken, about 5 minutes. Strain and keep warm.

Step 3: Roasted Pepper Garnish

- 1 Large Red Pepper
- 1 tbsp Olive Oil
- Salt and Freshly Ground Pepper

To prepare the roasted red pepper, cut off ends and cut the pepper in half. Remove seeds and membrane and cut each half into 4 equal sized squares. Brush skin side with oil and sprinkle with salt and pepper. Place on an oven proof plate and place under the broiler for about 3-5 minutes, or until they're just starting to char. Remove and keep warm.

Step 4: Preparing and pan roasting the chicken

- 4 Chicken Breast halves, de-boned, skin on
- Kosher salt
- Fresh ground pepper
- 2 Tbsp Olive Oil

Preheat oven to 450 deg. Apply a liberal amount of salt and pepper to the skin side of the chicken. Heat a large oven proof (metal handle) sauté pan over medium high heat and add the oil. Once oil starts to smoke place the chicken skin side down in the pan and cook without moving for about 3 -4 minutes or until skin is nice and brown. Turn chicken and continue to cook at med-high for 1 more minute. Remove from heat and place the pan and the chicken in the oven to continue to cook for 8-10 minutes, until done. Remove from pan onto platter, tent loosely with foil and keep warm.

Step 5: Sauted Wild Mushrooms

- 12 oz mixed fresh wild mushrooms.
- 2 Tbsp butter
- Pinch of Kosher Salt
- Fresh ground pepper.

While the chicken is roasting in the oven, clean the mushrooms by wiping with a damp paper towel. You shouldn't have to rinse them unless they are very dirty. Trim off any dark or bad parts. Slice Crimini, Shiitake, and Portabellas. Don't forget to remove the stem from the Shiitakes as they are tough. For trumpet shaped mushrooms like Oyster, Chanterelle, or Hedgehog, keep the small ones whole, halve the medium ones, and quarter the larger ones. You will want them all about the same size. Heat a large skillet over medium-high heat and add the butter. When the butter is melted and foamy, add the mushrooms all at once then stir to coat. Then add the salt and pepper and continue to stir until the mushrooms start to release their moisture. Turn up to high and continue to stir until most of the moisture is gone and mushrooms are starting to brown. Remove from heat and keep warm.

Step 6: Plating

- Sprigs of Tyme or Rosemary

Use the largest plates you have to really show off this dish. Place a generous scoop of potato in the centre of the plate. It should be the same size and shape as the chicken breast. Place 2 pieces of roasted pepper on top of the potatoes followed by the chicken. Drizzle a few spoonfuls of the sauce around the outside of the plate followed by a scattering of sautéed mushrooms. Garnish with a sprig of thyme or rosemary.