



Organic Cuisine

Matt Fahie

Berry Glazed Roulade of Organic Chicken with Goat's Cheese, Dry Winter Vegetable Curry and Tamarillo Hollandaise.

100g mixed berries
1 each mild chilli
50g sugar
2 whole organic chickens
100g goats cheese feta
Salt and pepper
String to tie
2 tbsp Oil
1 Dried red Chilli
2 Curry leaves
1 Bay leaf
½ Onion
1 Garlic cloves

1 tsp Turmeric
1 tsp Mustard seeds
1 tsp Coriander ground
1 tsp Cumin ground
100g Potato
100g Pumpkin
100g Carrots diced
60g Cauliflower
150 ml chicken stock
80g Peas
80g yoghurt
½ tsp Sugar
1 tsp Salt

For the chicken:

Mix berries sugar and chilli. Simmer until syrup is formed. Strain and cool for use. Butterfly bone the chicken. Place between two plastic sheets and flatten slightly with a meat mallet. Mix goats cheese with seasoning and place on the inner side of chicken. Roll tightly and tie with sting in a sausage shape. Heat olive oil in a large pan. Sautee until sealed and golden brown. Glaze with the berry sauce and place in oven and cook at 170 c until cooked in the centre. Glaze with the berry sauce throughout the cooking process.

For the curry:

Dice all vegetables into 2cm cubes. Heat oil in a large pan. Add the chilli and cook until lightly browned. Add the curry leaves and bay leaf and let sizzle slightly. Add the garlic and onion, frying for 4 to 5 minutes whilst stirring. Add the turmeric, mustard seeds, coriander, cumin, chilli, salt and sugar. Cook for a couple of minutes. Add all the vegetables except for the peas. Add stock. Cover and turn down the heat and cook for ten minutes or until vegetables are tender but not too soft, and the liquid is evaporated. Add yoghurt and peas and cook for a couple more minutes

For the Tamarillo Hollandaise:

2 tamarillos
2 tbsp red wine vinegar
4 peppercorns
3 tbsp vinegar

1 tbsp brown sugar
125g butter
1 bay leaf
2 egg yolks

Poach tamarillos with sugar and red wine vinegar until tender. Remove skins. Cool, chop and strain off the seeds. Reserve for later. Melt butter and take off top oils (clarified), and allow to cool slightly. Heat vinegar, peppercorn and the bay leaf until reduced by half. Add reduction to egg yolks and whisk over Bain Marie, whisking until it turns thick and creamy (Sabayon). Add butter slowly whilst whisking. Season and add 1 tsp hot water and the tamarillo and chopped chives(stabilize).

To serve, place the curry in the centre of the plate. Slice the chicken after well resting and place on curry. Drizzle with the hollandaise and serve.