

## Two kinds of chicken cream

Preparation time: 45 min. · Level of difficulty: easy

### Quantity

Ingredients for 6 people.

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2 piece Oranges  
450 g Chicken fillets  
4 tbsp Virgin olive oil  
3 tbsp Cranberry jelly or compote  
80 g Rocket  
100 ml Poultry stock  
Orange balsamic vinegar  
Salt and pepper

### Preparation

Clean the meat and pat dry.

Wash an orange and grate the zest.

Then rub/season the meat with salt, pepper and orange zest.

Heat olive oil in a medium frying pan and fry the fillets on each side until lightly golden brown.

Also finely grate the zest of the second orange, then squeeze the oranges and mix 100ml juice with half the chicken stock.

When the meat is browned, pour off the olive oil and pour the mixed broth over the meat. Add the grated orange zest to the broth.

Now cover the pan and braise the chicken fillets over a low heat for about 10-15 minutes, adding a little liquid if necessary.

When the fillets are cooked, allow the pan to cool briefly, then pour the braising stock into a jar. Leave the meat to cool for about 20 minutes and cut into small cubes.

Put the cranberry compote, half of the meat cubes and 5 tablespoons of braising stock into a bowl. Blend with a hand blender to a fine cream, adding a little more chicken stock/orange juice if needed. Season to taste with salt, pepper and a few dashes of orange vinegar.

In a second bowl, do the same with the rest of the meat, adding a little more liquid instead of the cranberry jam. Wash and clean the rocket and chop very finely, then fold into the chicken cream. Season the cream to taste.

Leave both creams to infuse in the fridge for about 2 hours. Serve with toasted bread or crackers (e.g. from Quely).