



Knorr<sup>®</sup>  
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BUSINESS

TOM KERRIDGE | PUBS & RESTAURANTS | 10 SERVINGS

## CHICKEN KYIV WITH CHICKEN BUTTER CAULIFLOWER PURÉE AND CAULIFLOWER CHEESE

### INGREDIENTS

#### FOR THE CHICKEN GARLIC BUTTER

250g Salted butter  
10g Knorr Professional  
Chicken Bouillon Paste  
5g Mild curry powder  
10g Curly parsley, chopped  
30g Garlic, peeled & grated  
2g Salt

#### FOR THE BRINE

1l Water  
20g Knorr Professional  
Chicken Bouillon Paste  
50g Salt  
1.2kg Chicken breast, skinless  
& boneless (10x120g portions)

#### FOR THE KYIV

150g Plain flour, seasoned  
300g Eggs, whisked  
300g Panko breadcrumbs

### METHOD

#### FOR THE CHICKEN GARLIC BUTTER:

- Place the softened butter, KNORR Professional Chicken Bouillon Paste, curry powder, garlic and seasoning into a blender and blitz for a minute, scrape down the sides and add in the parsley, blend quickly to mix through.
- Place the butter into a piping back and cut a large hole.
- Pipe long, even lengths of the butter onto a tray lined with greaseproof paper.
- Place in a fridge or freezer until required.

#### FOR THE BRINE:

- Bring 100ml of water to the boil and whisk in the KNORR Professional Chicken Paste Bouillon and salt.
- Remove from the heat and add in the remaining water and allow to cool.
- Add in the chicken breast, and place in the fridge for at least an hour.

#### FOR THE KYIV:

- Remove the chicken from the brine and allow to dry before placing a butchers knife at the wide end of the chicken breast and making an incision down the breast ensuring that you don't cut through the meat. Move the tip to create a pocket for the butter.
- Cut the butter into 10 equal pieces.
- Place the butter into the cavity in the chicken breast.
- Panne the chicken breasts in flour, egg then breadcrumbs.
- Place on a tray ready for service.

[RECIPE CONTINUED ON NEXT PAGE](#) →



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## CHICKEN KYIV WITH CHICKEN BUTTER CAULIFLOWER PURÉE AND CAULIFLOWER CHEESE

### INGREDIENTS (CONTINUED)

#### FOR THE CAULIFLOWER PUREE

100g Unsalted butter  
1kg Cauliflower, finely chopped  
200ml Milk  
100ml Double cream  
Salt and white pepper to taste

#### FOR THE WELSH RAREBIT

25g Butter  
25g Flour  
125ml Beer  
125ml Milk  
15ml Worcestershire sauce  
125g Extra mature strong cheddar  
2g Salt  
20ml Liquid egg yolk

### METHOD (CONTINUED)

#### FOR THE CAULIFLOWER PUREE:

- Add the butter to a pan, once foaming, add the cauliflower and sweat down just to soften. Pour in the milk and cream to cover, bring to simmer and cook out for fifteen minutes.
- Once the cauliflower has fully cooked, transfer to a blender, reserving some of the liquor and blitz until smooth. Add some more liquor if the puree is too thick.
- Season to taste then pass through a fine chinois and cool in a container covered with a cartouche until required.

#### FOR THE WELSH RAREBIT:

- Melt the butter in a pan, then add in the flour to make a roux.
- Whisk in the milk until you have a smooth thick sauce, then whisk in the stout and allow to cook on a low heat for 5 minutes.
- Add in the cheese, Worcestershire sauce and seasoning until smooth.
- Remove from the heat and beat in the egg yolks, then place in a container covered with a cartouche and put in the fridge until required.
- Place the cooled rarebit mix in a piping bag ahead of service.

[RECIPE CONTINUED ON NEXT PAGE](#) →



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## CHICKEN KYIV WITH CHICKEN BUTTER CAULIFLOWER PURÉE AND CAULIFLOWER CHEESE

### INGREDIENTS (CONTINUED)

#### TO SERVE

800g Cauliflower  
20 Sage leaves, deep fried  
100ml Chicken jus

### METHOD (CONTINUED)

#### TO SERVE:

- Deep fry the chicken kyiv's at 170°C for 10-12 minutes.
- Cut the cauliflower, into wedges, then pan fry until golden on all sides.
- Remove the cauliflower from the pan then pipe on the rarebit mix.
- Blow torch the cheese mix until golden.
- Warm through the purée and spoon onto serving plates.
- Add the cauliflower cheese rarebit onto the plate, along with the cooked kyiv.
- Add a few deep fried sage leaves and serve with a little chicken jus on the side.