



Chicken Rillettes with Walnut, Celery, Chervil and Fetta on Grilled Sourdough Toasts with Prune Butter



Aus Prunes

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Great as a canapé or served with an asparagus & rocket salad for a light fresh lunch.

SERVES: 4-6 | LEVEL OF DIFFICULTY: ●○○

Prune Butter

INGREDIENTS

- 100g softened butter, diced
- 200g **Australian prunes**, softened
- salt and pepper
- zest and juice of 1 orange

METHOD

1. Process and blend until smooth and creamy. Season to taste and place in fridge.

Rillettes

INGREDIENTS

- 200g approx. chicken breast (or pick approx 200g meat off leftover roast chicken)
- 1 garlic clove
- 1 bay leaf
- ½ lemon peel
- ½ bunch thyme chopped and stalks kept
- 100ml wine white
- 50g chopped walnuts
- 1 stick of celery finely chopped
- 50g butter
- 1 sourdough baguette
- 100g creamy fetta
- 50g of chervil

METHOD

1. Preheat oven to 180°C and toast bread with olive oil and salt for about 10mins or until golden.
2. In a medium saucepan, add 1L water, wine, garlic, thyme stalks, lemon peel, bay leaf and bring to boil. Add salt and pepper to taste.
3. Lower heat and add raw chicken breast and poach for 20mins on simmer turning once at 10mins.
3. Remove chicken breast and once cool, shred with hands into thin strips. Reduce chicken liquid until almost gone then add butter.
4. Strain liquid through a sieve and pour over chicken and add walnuts, chopped thyme, chopped chervil and celery. Mix with hands until all combined and season to taste with lemon zest, salt and pepper. Set aside in fridge.

TO SERVE

1. Take bread toast and spread with prune butter. Top with chicken mixture, crumble the fetta over the top and garnish with remaining chervil.
2. Serve warm on platter or plated with asparagus, rocket and a nice dressing for heartier lunch option.



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