

World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of
Roland Jöhri
Jöhri's Talvo, St. Moritz, Switzerland

Breast of Guinea Fowl filled with Black Périgord Truffles, Leek and Mashed Potatoes



Serves 4

Ingredients

Guinea Fowl :

- 4 guinea fowl breasts
- 4 guinea fowl legs
- mire poix*
- tomato *puree*
- red wine
- chicken stock
- meat stuffing
- Périgord truffles, sliced
- salt and pepper

Vegetables :

- potatoes
- leek
- spices
- butter, divided
- cream

Method

For the guinea fowl legs: Roast the legs with the *mire poix*, then add some tomato puree and roast for 2 more minutes. Add some red wine and chicken stock, and simmer it like a *ragout*.

For the guinea fowl breast: Slit the guinea fowl breast twice, horizontally. Spread meat stuffing and truffle slices inside. Place the meat in a vacuum-sealed bag and poach it for 3 – 4 minutes. Then roast the breast meat, skin-side-down, until it is crispy.

For the vegetables: Slice the leek and roast it in fresh butter with some spices and vegetable stock. Cook the potatoes in salted water until done, and then mash them with some butter, cream and spices.

Serving

Arrange the guinea fowl leg and breast in the middle of the plate, with the leek around. Spoon over *ragout* and some *jus*.