confit chicken breast with dauphinoise potato

ingredients

Chicken Breast

4	Alberta Chicken breast supreme (skin on, bone in)
1 cup	Duck fat
2 Tbsp	Honey
2	Bay leafs
2	Thyme sprigs, fresh
1	Large navel orange, zested & juiced
1	Cinnamon stick
¼ tsp	Fennel seeds

Dauphinoise Potato

1/2 cup	Butter, melted
2	Large russet potatoes, peeled & thinly sliced
1/2	Large sweet potato, peeled & thinly sliced
1 cup	Heavy cream
1 cup	Sylvan Star gouda, shredded
1 tsp	Rosemary, chopped
½ tsp	Grated nutmeg
	Cracked sea salt & black pepper

Red Wine Raspberry Sauce

4 cups	Veal stock (can sub beef)
½ cup	Cold butter cubes.
1	Shallot, small diced
2	Garlic cloves, minced
1	Medium red beet, peeled & diced
1	Medium carrot, peeled & diced
2	Celery stalks, washed & diced
2 Tbsp	Canola oil
½ cup	Red wine vinegar
3 cups	Bold red wine (Cab Sauv, Merlot, Malbec etc)
½ cup	Frozen wild raspberries

Herb Whipped Chevre

4 oz	Fairwind's Farms chevre
1 Tbsp	Lemon zest
2 Tbsp	Chopped parsley
2 Tbsp	Chopped basil
	Cracked sea salt & black peppercorn

@theglensgrill

Chef Jesse Chambers

Chef Jesse Chambers started as a dishwasher in a local restaurant, working his way up through the ranks and falling in love with it. His first Head Chef position was at Huckleberry's Café, where they won best restaurant in the Alberta Parkland. He then went on to Executive Chef positions at The Nisku Inn & Conference Center, Island Lake Lodge, and Northern Bear Golf Club.

He's been involved with The Glens Grill at Montgomery Glen off and on since 2007, and when the opportunity to come back as a partner was presented in 2017, he jumped at the chance. Since then, he's opened Farm to Table Catering Inc. with his beautiful wife, and just this past winter, built a brand new, state of the art food truck called Graze. Safe to say there is no shortage of things going on in their world!

1 **Confit Chicken**
Add the 4 chicken breasts into a medium bowl, season with salt & pepper, add fennel seed, orange zest, thyme mix by hand until evenly coated. Transfer to a small roasting pan in a single layer & refrigerate covered overnight.

2 Preheat oven to 375F. In a medium saucepan over medium low heat combine the Duck fat & honey just until liquified & pour over the chicken breasts. Add the cinnamon & bay leaf & cover with foil. bake for 25 – 35 minutes. Let rest in the fat for around 10 minutes. Once rested add the chicken breast to a preheated sauté pan & sear skin side down for 1- 1.5 minutes until skin is crisp.

3 **Dauphinoise Potato**
In a large bowl combine the russet potato, sweet potato & cream & mix well. Brush a 2" baking pan generously with the melted butter. Layer 3 layers of the russet potatoes then one layer of the sweet potatoes while sprinkling each individual layer with cheese, rosemary, nutmeg, salt & pepper. Repeat until all the potatoes are used & with the final layer being sweet potato.

4 Preheat oven to 350F. Bake covered for 1-1.5hrs. remove from oven & let cool to room temperature. Refrigerate covered overnight. When ready to serve, cut the Dauphinoise into wedges. Bake in a 350F oven until hot, 15 minutes.

5 **Red Wine Raspberry Sauce**
In a medium saucepan, reduce the veal stock by 2/3. Meanwhile in another medium saucepan, sauté the shallot & garlic in the canola oil for 1 minute. Add the beet, carrot & celery & cook for 2-3 minutes. Add the red wine vinegar & red wine & simmer on low until reduced by half. Strain through a fine meshed sieve. Add the red wine reduction & raspberries into the reduced veal stock & simmer on low for a ½ hour. Remove from heat & whisk in the cold butter cubes a few pieces at a time to your desired constancy. Season with salt & pepper.

6 **Herb Whipped Chevre**
Add all ingredients into a food processor & pulse until completely combined. Transfer to a container & refrigerate for ½ hour. Using 2 spoons, form quenelles with the chevre & place on a parchment lined tray & set aside. Bring up to room temperature before topping the chicken.

7 **Plating**
Start with the Dauphinoise potato just off the centre of the plate. Serve your favorite vegetable next to the potato, we used grilled asparagus & roasted yellow beets in our photo. Next slice the chicken breast on a bias & place atop the potato & vegetables with the bone inside of the chicken being on top. Gently place the herbed chevre on the chicken breast & finish with the wild raspberry red wine sauce & your favorite blend of fresh micro greens.

add more Alberta flavour

Want even more local flavour in your dish? Try these fantastic Alberta products:

- Lazy T Farm (Halkirk) Chicken
- K5 Garlic & Gardens (Fawcett) Fresh Garlic
- Lazuli Farms (Camrose) Beef Broth
- Chinook Honey (Okotoks) Honey
- Foothills Creamery (Calgary) Butter
- Poplar Bluff Organics (Wheatland County) Potatoes
- Highwood Crossing (High River) Canola Oil