



SMOKY CHICKEN WITH TRUFFLED ARTICHOKE AND CHAMPAGNE FOAM SERVES 4

4 CHICKEN BREAST
2 SLICES TOAST DICED
8 SLICES SMOKED BACON DICED
2 TBSP. CHOPPED FLATLEAF PARSLEY
2 ARTICHOKE, TRIMMED TO HEARTS
1TBSP. TRUFFLE OIL
3 TOMATOES, 1 DICED, 2 PUREED (IN FOOD PROCESSOR)
1 LEMON
1 TWIG ROSEMARY
A COUPLE THYME TWIGS
2 CLOVES GARLIC
1 CUP CHAMPAGNE
2 EGGS
4 TBSP BUTTER
HIGH HEAT OIL (COCONUT, PEANUT, GHEE, GRAPE-SEED)
SALT, PEPPER

AFTER TRIMMING THE ARTICHOKE, STORE THEM IN A BOWL WITH WATER AND JUICE OF 1/2 LEMON.

SEAR THE BACON TOGETHER WITH THE DICED TOAST. WHEN BROWNED, ADD PARSLEY AND TAKE OFF THE HEAT.

CUT POCKETS IN CHICKEN BREAST, STUFF WITH BACON STUFFING. MAKE SURE THE POCKET STILL CLOSES.

REDUCE THE PUREED TOMATOES UNTIL IT IS A PASTE.

SAUTE 1 GARLIC CLOVE, DICED TOMATO, ROSEMARY AND 1/2 LEMON IN OLIVE OIL, FILL WITH ENOUGH WATER TO COVER ARTICHOKE, ADD SALT, BRING TO BOIL, ADD ARTICHOKE.

HEAT OIL IN SMOKING HOT PAN, ADD THYME AND ONE GARLIC CLOVE TO SEASON OIL, SEAR CHICKEN IN OIL ON BOTH SIDES UNTIL NICELY BROWN.

PUT CHICKEN IN OVEN AT 350F UNTIL WELL DONE, LET REST FOR 10 MINUTES.

CUT COOKED ARTICHOKE IN STRIPS, KEEP HOT IN A LITTLE BIT OF THE BROTH. ADD TRUFFLE OIL BEFORE SERVING.

ADD BUTTER TO TOMATO PASTE AND WHISK IN TO MAKE TOMATO BUTTER.

WARM CHAMPAGNE, WHISK EGGS IN, OVER LOW HEAT, WHISK TO A FOAM.

WHEN CHICKEN IS READY, SERVE OVER ARTICHOKE, DRIP CHAMPAGNE FOAM ON TOP AND GARNISH WITH TOMATO BUTTER.

GOES WELL WITH ROASTED POTATOES OR FRESH PASTA.