

Chicken Tenderloin Terrine

Ingredients:

8C chicken broth
8 oz green beans
8 oz. carrots
8 oz white mushrooms
16 oz chicken tenderloins
Gelatin
4-5 green cabbage leaves
Salt
Pepper
Oregano

Preparation:

Quarter the carrots lengthwise and blanch. Blanch the beans.

Sear the chicken tenderloins in butter along with the mushrooms. Let cool down.

Briefly sear the cabbage leaves and cover the entire inside of the terrine. Put one layer of carrots and beans on the bottom of the terrine. Fill gaps with the mushrooms, upside standing.

The next layer consists of the chicken strips and on top goes another layer of carrots, beans and mushrooms.

Simmer the chicken broth with salt, pepper and oregano until slightly reduced. Dissolve the gelatin in the warm broth and pour into the terrine. Cover the top with the remaining cabbage leaves.

Let cool down and leave it in the refrigerator overnight.

The terrine will be served with Jay's salad.