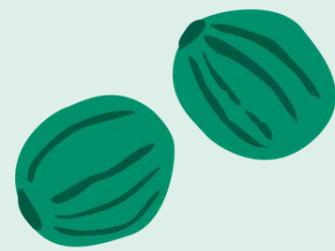


Whole **BIRD** **CHASSEUR**



Ingredients

1 Medium Chicken

Verstegen Binding DS Pure

Verstegen Spice Mix for Chicken

**600g Verstegen Chasseur
Sauce**

400g Button Mushrooms

200g Peeled Shallots

**Garnish – Verstegen Decoration
Espagnol**

Method

Break the chicken down into 8 pieces discarding the rib cage. Mix equal amounts of Verstegen Binding DS and Spice Mix for Chicken (enough to coat each piece).

Coat all the chicken and place into a boilable vacuum bag with the shallots, mushrooms and sauce.

Vacuum and steam in the Rational 100% steam 85c for 1hr 45 minutes.

Cool to fridge temperature within 90 minutes.

Garnish with Verstegen Decoration Espagnol and button mushrooms.



Verstegen adds that extra something.

