



NOBILO

PAN-ROASTED CHICKEN, CONFIT EGG YOLK AND ASPARAGUS

Developed by New Zealand-born Chef Matt Lambert

Pairs well with: Nobilo Regional Collection Sauvignon Blanc

Prep and Cool Time: 90 Minutes. Serves 4

“The Pan-Roasted Chicken dish is less about New Zealand and more about my personality. I wanted to do a dish that was chicken and egg, because I think its funny – what came first the chicken or the egg!”
– Chef Matt Lambert

INGREDIENTS FOR THE CHICKEN

4 Chicken breasts
Zest of 2 Lemons
4 Sprigs of thyme
1 Sprig of rosemary
1 Tsp Salt
2 Tbsp Olive oil
6 Tbsp Butter

INGREDIENTS FOR THE ASPARAGUS

2 bunches asparagus (6-10 spears per person)
1 Tbsp Olive oil
Salt
2 Tbsp finely chopped parsley
2 Tbsp finely chopped chives

INGREDIENTS FOR THE EGG YOLKS

4 Egg yolks
1 Cup Olive oil

INGREDIENTS FOR THE CHICKEN JUS

4 Cups chicken stock reduced to ½ cup for sauce
1 Tbsp Butter

INGREDIENTS FOR GARNISH

Dandelion leaves
2 Tbsp Chopped parsley
2 Tbsp Chopped chives

PAN ROASTED CHICKEN, CONFIT EGG YOLK AND ASPARAGUS

PREPARATION

FOR THE PAN ROASTED CHICKEN

1. Lightly season the chicken with salt and about 2 Tbsp olive oil, I recommend about 1 tsp of salt. Roll the chicken into a tight cylinder in plastic wrap and tie up the ends so the chicken is sealed in the plastic wrap.
2. Poach the chicken breast in 180°F/80°C water for 60 mins. Remove from plastic and pat dry.
3. Pan roast the chicken in a medium hot pan to achieve a nice golden brown sear on the skin. Then add 2 Tbsp butter and bring to a brown foamy stage, add lemon zest, thyme, and rosemary. Spoon liberally over the chicken.
4. Remove and let stand.

FOR THE ASPARAGUS

1. In a hot pan add 2 Tbsp olive oil and sauté the asparagus until golden brown. Season with salt and add 2 Tbsp each of chopped parsley and chives just before removing the asparagus from the heat.

FOR THE EGG YOLKS

1. Separate 4 egg yolks and submerge the yolks in a small container of olive oil, about 1 cup. Allow to cook for around 1 hour at 140°F/60°C.

FOR CHICKEN JUS

1. Use 4 cups of sodium-free chicken stock and reduce it to 1/2 of a cup. Add 1 Tbsp of butter towards the end to help achieve the perfect consistency.

TO SERVE

Trim the ends of the chicken roll and cut in 4 pieces: the first piece bigger than the other ones. Place the chicken in the serving dish, with the end facing end up on the biggest chicken piece.

Take the roasted asparagus and gently put on top of the smaller chicken pieces. Take the dandelion greens and mix them with 2 Tbsp each of olive oil, chopped parsley, and chives in a small bowl. Once tossed, stack them on top of the chicken and asparagus.

Take the egg yolk out of the oil with a slotted spoon and nicely place it on top of the biggest chicken piece. Add a small amount of salt and chives on top of the yolk.

Pour the chicken jus on the center of the asparagus and let it run down under the roasted chicken to the point when it creates a small pool.

SEIZE THE SPIRIT OF NEW ZEALAND WITH CHEF MATT LAMBERT AND NOBILIO WINES

Nobilio Wines has partnered with New Zealand-born Chef Matt Lambert, Executive Chef & Owner of New York City's The Musket Room, to develop a series of imaginative, delicious summer dishes inspired by the adventurous spirit of his home country. Drawing upon regional culinary traditions and the seafood-rich waters of his homeland, Chef Lambert is pleased to introduce a variety of fresh flavours that are pure New Zealand.

The recipes are developed to both enhance and pair well with Nobilio's award-winning Sauvignon Blanc and Pinot Noir wines, which authentically showcase the diverse qualities of the Marlborough region. Through inventive, contemporary preparations, Chef Lambert pays homage to the region with classic New Zealand ingredients and gives consumers a new opportunity to enjoy his hometown cuisine.

