

## CHICKEN CONSOMMÉ WITH FRESH PAPADAM AND CURRY CHICKEN QUENELLE



0 made it | 0 reviews



Brent Hughes



Ryan Kennewell

- Sub Category Name  
Combo  
Main Courses  
Hot Tea
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Ingredients

#### CHICKEN CONSOMMÉ WITH FRESH PAPADAM AND CURRY CHICKEN QUENELLE

##### Chicken Consommé

- 2.5l dark chicken stock
- 500g chicken
- 500ml stock
- 3 egg whites
- 2 diced onions
- 2 diced carrots
- 2 diced leeks
- 2 diced celery
- 10 peppercorns
- ½ bay leaf



## Curry Chicken Quenelle

- 100g chicken breast
- 1 egg white
- 50ml cream
- Salt and pepper
- Mild curry powder

## Papadam

- 2 cups urad flour
- ¼ tsp ground black pepper
- ¼ tsp ground cumin
- ¼ tsp salt
- 1 cup of water
- 2 cups, frying oil

## CEYLON EARL FASHIONED ARRACK

- 1oz Ceylon Extra Special Arrack
- 1oz Dilmah Earl Grey Tea Syrup (homemade)
- 1oz Dilmah Earl Grey Tea, strong brew
- ½ oz Oleo Sacchrum
- Dash Angostura Bitters
- Dash orange bitters
- Dash rhubarb bitters
- Mist of Absinthe
- 1 Maraschino cherry soaked in Dilmah Earl Grey infused rum
- Orange peel

## Methods and Directions

### CHICKEN CONSOMMÉ WITH FRESH PAPADAM AND CURRY CHICKEN QUENELLE

#### Chicken Consommé

- Take the 500ml stock and mix with mince and egg whites and then mix in vegetables and herbs and peppercorns.
- Add this to the 2.5 litre stock and bring to a quick boil and then simmer for 2 hours.
- Strain carefully through double muslin cloth.

#### Curry Chicken Quenelle

- Blend chicken quickly with cream and egg white and place in a bowl over ice.
- Mix in curry powder and seasoning for a quenelle and place a skewer into the quenelle and fry till golden in hot cotton seed oil.



## **Papadam**

- Mix all the dry ingredients and add the water to make the dough.
- Break down into small balls and rest.
- After resting, quickly roll out to flat discs.
- Heat oil and fry till golden.

## **CEYLON EARL FASHIONED ARRACK**

- Pour all the ingredients into a mixing glass full of ice then add the bitters.
- Stir together all the ingredients to the required taste.
- Take an old fashioned glass and mist the glass with Absinthe.
- Add an ice ball into the glass, then strain from mixing glass over the ice ball.
- Slice a piece of orange peel and rub a peel round the rim of the glass. Then use the peel and a Maraschino cherry infused with Earl Grey infused rum for garnish.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 22/12/2024