



1st Place Winner

Orange blossom-scented chicken breast with almond pastilla and braised endive

Michael Solomonov, Marigold Kitchen, Philadelphia

Yield: 2 servings

White onion, minced	1 TBS
Garlic, minced	1 TBS
Ginger, minced	1 TBS
Olive oil	as needed
Ground cardamom	1 tsp
Allspice	1 tsp
Cinnamon	1 tsp
Salt and freshly ground black pepper	to taste
Organic chicken, 2-Lb, breast and thigh removed, deboned, finely chopped	1 each
Rendered duck fat, chilled	3 TBS
Almonds, toasted, ground	4 TBS
Phyllo dough sheets, thawed, covered with damp cloth	3 each
Braised endive 	as needed
Orange blossom sauce 	as needed

1. Sauté onions, garlic and ginger in olive oil until fragrant.
2. Add cardamom, allspice, cinnamon, salt and pepper. Cook for 1 minute.
3. Toss in a stainless steel bowl with chicken thigh, 2 tablespoons duck fat and ground almonds. Season generously with salt and pepper; chill.
4. Melt remaining duck fat and brush 1 sheet of phyllo, liberally. Place 2nd layer with fat, then cover with last layer. Place chicken thigh mixture on bottom edge of phyllo rectangle. Roll phyllo (like a spring roll or burrito) and seal edges with duck fat. Reserve, refrigerated.
5. Place pastilla in a preheated 400 degree F oven for 10 to 12 minutes (check for doness).
6. While pastilla is cooking, season chicken breast liberally with salt and pepper and cook, skin side-down, in olive oil, over a medium flame. Baste continuously with pan juices until cooked. Remove from pan and reserve to rest.
7. When pastilla is cooked, slice in half and place on 2 plates. Place braised endive next to pastilla. Slice chicken breasts thinly and lean on endive. Nappe chicken breasts with orange blossom sauce and serve.

Braised endive

Yield: 2 servings

Shallot, slivered	1 each
Olive oil	2 TBS
Saffron	pinch
Belgian endive bulbs, chiffonade	2 each
Salt and freshly ground black pepper	to taste
Orange, juice of	1 each

1. Sauté slivered shallots in olive oil with saffron till fragrant.
2. Add endive salt and pepper and orange juice. Let endive steam gently until soft, then remove from heat. Reserve, warm.

Orange blossom sauce

Yield: about 2 1/2 C

Chicken carcass	1 each
Olive oil	as needed
Onion, chopped	1 each
Carrot, chopped	1 each
Garlic cloves, chopped	2 each
Salt and freshly ground black pepper	to taste
White wine	4 Oz
Low-sodium chicken stock	2 C
Orange blossom extract	1 TBS

1. Chop chicken carcass into small pieces. Brown in large sauce pot with olive oil.
2. Remove chicken to drain. Add onions, carrot and garlic to pot. Season with salt and pepper and brown.
3. When vegetables are caramelized, deglaze with white wine. Cook until wine is almost dry and add stock. Cook on medium heat, skimming repeatedly for 1 hour or until sauce has reached "nappe" consistency. Strain through a chinois and reserve.
4. When ready to serve, heat and finish with orange blossom extract, whisking vigorously.