

2nd Place Winner

Shiso chicken roulade

Sang Gu Lee, Starfish, Chicago

Yield: 1 appetizer serving

Chicken breast, 6-Oz	1 each
Salt and freshly ground black pepper	to taste
Garlic cloves, creamed	3 each
Shiso leaves	3 each
Mozzarella cheese, 2-Oz slice	1 each
Button mushrooms, minced	3 each
Onion, minced	3 TBS
Heavy cream	2 Oz
Figs, halved	as needed
Fig vinaigrette <input type="checkbox"/>	as needed

1. Pound chicken breast until flattened. Season with salt and pepper.
2. Spread creamed garlic over chicken. Place shiso leaves over garlic. Place mozzarella cheese atop shiso.
3. Sauté mushroom and onions until onions are softened. Season with salt and pepper. Spoon mixture in center of chicken breast and roll. Tie string tightly around rolled chicken breast.
4. Pan-fry chicken until golden brown. Finish in a 350 degree F oven for 8 minutes. Garnish with fig halves and drizzle with fig vinaigrette.

Fig vinaigrette

Yield: about 10 Oz

Rice vinegar	2 Oz
Olive oil	6 Oz
Sugar	1 Oz
Wasabi	1 Oz
Shallot, finely chopped	1 TBS
Fig, finely chopped	1 each
Salt and freshly ground black pepper	to taste

1. Place vinegar in a large salad bowl. Drizzle in olive oil while briskly whisking to emulsify.
2. When vinegar and oil have emulsified, add sugar, wasabi, shallots and fig; stir. Season to taste with salt and pepper.