

Tied 3rd place winner

Chicken trio: "Memory of India"

Vincent Viale, Tapenade Restaurant, La Jolla, Calif.

Yield: 2 servings

Cumin	2 tsp
Curry	1 tsp
Curcuma	1 tsp
Olive oil	1 cup, plus as needed
Lemons, juice of	2 each
Chicken breasts, 5- to 6-Oz	4 each
White mushrooms, diced	10 each
Shiitake mushrooms, diced	10 each
Garlic, chopped	1 tsp
Thyme, chopped	1 tsp
Heavy cream	1/2 C
Salt and freshly ground black pepper	to taste
Spinach leaves, blanched	20 each
Madras rice ☒	as needed
Fried chicken wings ☒	as needed
Potato nests ☒	4 each
Curry and ginger cream sauce ☒	as needed

1. Combine cumin, curry, curcuma, 1 cup olive oil and lemon juice in a bowl and mix well. Pour over 2 chicken breasts and reserve, refrigerated, for 12 hours.
2. Pound remaining 2 chicken breasts into 4-inch square pieces and reserve.
3. Sauté mushrooms in olive oil. Add garlic, thyme and cream. Cook over a low flame until it becomes a paste. Add salt and pepper to taste.
4. Layer 1/4 of spinach on each pounded chicken breast. Add mushroom paste, then layer remaining spinach on top of mushrooms. Roll tightly in plastic film to form a roll; reserve.
5. Cook chicken rolls in steam bain marie for 15 minutes, then remove from plastic film. Reserve, warm.
6. Pan-sear marinated chicken breasts in olive oil until cooked. Reserve, warm.
7. Mold Madras rice into 4 ramekins. Re-warm in microwave for 2 minutes, then un-mold on top of serving plates. Cut each chicken roll in 2. Place on top of rice. Slice seared chicken breasts and fan on plate. Place 4 chicken wings into potato nest, pour a tablespoon of curry and ginger cream sauce on top of sliced chicken breast, and garnish with chervil or parsley leaf. Serve.

Madras rice

Yield: 2 servings

Onion, diced	1/2 C
Olive oil	2 tsp
Rice	2 C
Boiling water, infused with pinch of saffron	4 C

Stir onion on low flame with olive oil, then add rice. Cover with saffron water and cook for 17 minutes. Check seasoning, reserve.

Fried chicken wings

Yield: 2 servings

Chicken wings	8 each
Lime juice	2
Olive oil	1/2 C
Soy sauce	2 tsp
Garlic, chopped	1 tsp
Thyme, chopped	1 tsp
Salt and freshly ground black pepper	to taste
Flour	1 Oz
Eggs, beaten	2 each
Breadcrumbs	8 tsp

1. Cut off and discard small tip of each wing. Cut main wing bone and second wing bone at joint. Remove the smallest bone and pull meat to make into a shape of lollipop.
2. Marinate in lime juice, olive oil, soy sauce, garlic and fresh thyme for 3 hours.
3. Drain chicken wings, pat dry and add salt and pepper. Dust with flour, then toss in beaten egg, then in breadcrumbs. Fry in oil bath until golden brown. Reserve.

Potato nests

Yield: 4 nests

Yukon gold potato, medium to large, cooked, shredded	1 each
Salt and freshly ground black pepper	to taste
Oil	as needed

1. Season potatoes with salt and pepper. Place potato between 2 layers of parchment paper in 4-inch squares.
2. Place parchment paper with the shredded potato between the cup of 2 4-ounce ladles. Fry in oil bath at 320 degrees F for about 5 minutes.
3. Remove ladle and parchment and reserve in a warm place. Repeat with remaining ingredients.

Curry and ginger cream sauce

Yield: about 1 C

Shallots, diced	4 tsp
White wine	1 C
Ginger, chopped	1 tsp
Curry	2 tsp
Cream	1 C

In a saucepot, add shallots, white wine, ginger and curry. Reduce, then add heavy cream. Reduce to half; check seasoning. Reserve.