

Smoked Chicken & Duck Aspic with Celeriac Remoulade & Walnut Biscuits

A recipe kindly given to us by Karl Cheetham, Head Chef at [Gliffaes Hotel](#).

Why has Gliffaes been such a loyal Black Mountains Smokery customer right from the start? "*Well why would one use anything else? God forbid. We recommend them!*" James Suter, Owner

[Watch the video of Karl's demo](#)

Serves 4 as a starter



General Ingredients

- 1 Smoked *Chicken Breast*
- 1 Smoked *Duck Breast*
- 1 Carrot finely diced
- 1 Onion finely diced
- 2 Sticks celery, finely diced
- Chopped parsley
- 3 Leaves gelatine

For the Aspic

- 1-Pint Chicken stock
- 1 Smoked *Smoked Chicken Breast*
- 1 Carrot
- 2 Sticks of celery
- Spikes of Thyme
- Half a diced onion
- 1 clove garlic
- 2 Egg whites



Finely dice all the vegetables. Blend the **Smoked Chicken Breast** with egg white in blender until smooth.

Add half the vegetables to the blended chicken breast, then slowly add the chilled chicken stock and mix well.

Put in a pan and bring to the boil slowly, then simmer for about 20 minutes until a crust has formed on the top.

Gently push the crust to one side and pass the consommé through a fine sieve. Cook the rest of the vegetables gently. Dice the smoked chicken and duck and when the vegetables are soft add the smoked meat and parsley and spoon into small moulds or ramekins.

Soften the gelatine in cold water. Next melt it into the warm consommé and then pour into the moulds with the meat & vegetable mixture. Place in fridge to set.

For the Celeriac Remoulade:

Hot creamed horseradish

Juice of 2 lemons

Mayonnaise

1 Celeriac

*2 Tbsp. **Halen Mon Sea Salt***

Coarse grain mustard

Finely julienne the celeriac and salt it for 1 – 2 hours.

Wash off the salt and mix in the horseradish, lemon juice, mayonnaise and mustard

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to taste. (Do not season as it has already been salted).

For the Walnut Biscuits:

110g Soft butter

2 Egg whites

110g Walnuts

55g Plain flour

Blend the walnuts and flour until a fine powder.

Whip the butter then fold in the nut and flour mixture. Whisk the egg white until blended but not peaks. Fold half into the nut mixture then the remaining half.

Chill mixture for at least an hour.

Spread mixture onto greaseproof paper 3cm thick and cook for 20 – 30 minutes at 160 degrees, until evenly cooked.

Cut out with a round or square cutter.