



Seared Chicken, Caramelized Honey Crisp, Apple Jack Brandy

Yukon Gold, Sage Gnocchi with Brown Butter

Ingredients:

Airline Chicken Breast	8-10 ounce
Honey Crisp	1 each
Olive Oil	1T
Apple Jack Brandy	1 ounce
Veal Demi Glaze	2 ounce
Ground Cloves	Pinch
Salt, Pepper	To Taste

Yukon Gold Sage Gnocchi

Yukon Gold Potatoes	4 cups
Flour	1 cup
Whole Eggs	2 each
Salt, White Pepper	1 tsp
Sage	2 TSP

Method:

Gnocchi

- Bake Yukon Gold Potatoes in oven 45 minutes to 1 hour
- When done, remove cut in ½ and scoop out pulp, put in stainless steel bowl
- Beat with wooden spoon until pureed, add julienned sage leaves
- Slowly add beaten eggs, then add flour to tighten to make a workable dough
- Season to taste
- Place mixture into pastry bag and pipe out long cylinders on parchment paper
- Chill until firm, then cut into 1 inch pieces
- Using a fork, roll and flatten with tines
- Boil in large pot of salted water cook 5-7 minutes till done
- Remove Drain well, Sauté to order in nonstick pan with fresh butter

Chicken with Apple Jack Brandy

- In Non Stick Pan with Olive Oil season and Sear Chicken Breast Skin side down
- When skin is golden brown, turn over and add peeled apple wedges
- Put in oven to finish cooking
- Remove from Oven, place Chicken, and Apples on plate, to rest
- Place Sauté pan on flame, add Apple Jack Brandy, reduce by 2/3
- Add Veal Demi, check Seasoning
- Add Chicken and Apples, to bring back to Temperature

Final Assembly

- On 12 inch plate, add Sautéed Gnocchi,
- Cut Chicken, into 3 pieces, place on side, next to add apples, and demi
- Garnish with Micro Greens