

Hermann Huber's dish for the Faulbrunnalm

Chicken in horseradish sauce with cabbage and carrots

Chicken:

4 pc. chicken breast with skin
chicken stock
root vegetables
salt, pepper, bay leaf, clarified butter

Remove fat and tendons from the chicken breast and let simmer in the chicken stock with root vegetables and spices for about 40 minutes at 65°C.
Remove from the stock and gently roast in clarified butter before serving.

Horseradish mousseline sauce

1 onion
10g butter
0.25l chicken stock
20g crème fraîche
20g mascarpone
20g white wine
5g grated almonds
10g lemon juice
5g. ginger
20g curls of butter

Brown the onion in butter, deglaze with the white wine, slightly reduce. Pour over the chicken stock, almonds, lemon juice, add grated ginger. Add crème fraîche and mascarpone. Let simmer for 10-15 minutes – strain – and mix with shredded horseradish and the curls of butter.

Parsnip purée

400g parsnips
50g carrots
100g potatoes
1 pc. onion
50g butter
ca. 0.5l cream
salt, pepper, nutmeg, lemon juice

Peel the parsnips, cut into small pieces and boil until soft. With the peeled, boiled potatoes, boil the carrots and onions in the cream until soft and mix, possibly in the Thermo Mix.



Garnish:

Peeled carrots cut into sticks

carrots and radishes tossed in butter

various marinated wild herbs: such as bloodwort, pimpinella, yarrow, Indian cress, carrot greens, sorrel or Alpine clover

Parsnip-chips

Plating:

Place the parsnip purée in the centre of the plate. Put the fried chicken breast on top and cover with the marinated wild herbs. Finish off with the garnishes tossed in butter, chips and fresh grated horseradish. Pour the frothed up sauce around.