



Chicken Toast

Chicken Mousse

- 1000g Chicken breast, demi frozen
- 160g egg white
- 25g potato starch
- 5g ksal
- 5g pink salt
- 425g heavy cream
- 25g shiro dashi
- 5g polyphosphate

Method

1. Place robo in freezer for 15 minutes before use and cut chicken into 1x1 inch cubes and then freeze about half way frozen.
2. Once robo is ready and the chicken is frozen, place the chicken in the robo and begin to pulse then pulverize the chicken .
3. After about 180 seconds of continuous spinning the chicken should be all but pureed. You should see little to no pieces of chicken bits left whole.

4. Next add in the egg whites and spin till the proteins begin to stiffen and it becomes a firmer ball again.
5. Next add the potato starch, pink salt and ksal and incorporate.
6. To finish, stream in the heavy cream and shiro dashi till emulsified. Be sure to not overwork the mousse.
7. Turn mousse over into an ice bowl setup, and paddle with a rubber spat till the mousse stiffens. Reserve in piping bags.

Breading Mixture

- 150g panko
- 100g bubu arare

Method

1. Combine & reserve.

Bulldog Sauce

- 120g ketchup
- 124g worcestershire
- 130g oyster sauce
- 45g sugar

Method

1. Combine with whisk. Reserve.

To Plate

- 1/2 piece Shokupan bread
- 100g chicken mousse
- 5g Kewpie mayo
- 5g Bulldog sauce
- 1g toasted sesame seeds
- 1g furrikake
- 30g breading mixture

Method

1. Spread mousse on half piece of shokupan

2. Bread shokupan with breading mix on top side only
3. Deep fry at 375F until golden brown approx 4-5 min
4. Drizzle Kewpie mayo and bulldog sauce over the top
5. Sprinkle sesame seeds and furrikake over top
6. Plate on appropriate vessel