



# Crispy Poultry and Spinach Crépinettes with Tête de Moine AOC

Starter for 5 people - Recipe by Jean-Marc Soldati - Hôtel-Restaurant  
du Cerf in Sonceboz

## Ingredients:

- 200 g chicken breast\*
- 250 g spinach
- 50 g Tête de Moine AOC
- 5 sheets of brick pastry
- 100 g curly parsley
- 1 shallot
- 1 clove of garlic
- 2 thin strips of leek leaves
- 1 dl chicken stock
- 1 dl cream
- 20 g butter
- 20 g clarified butter
- Olive oil
- Salt and freshly ground pepper

*\*Jean-Marc Soldati recommends free-range poultry supremes, as their meat is firmer and more flavorful than standard farmed chicken.*

## Preparation:

- Remove the stems and wash the spinach. Blanch for 10 seconds in a large pot of boiling salted water, then remove with a slotted spoon and immediately place in a bowl of ice water to stop the cooking. Drain well and press out excess water.
- Pick the parsley leaves and cook them in the same boiling water for 4 minutes. Remove with a slotted spoon, plunge into the ice water, then drain thoroughly.
- Rinse the leek strips under cold water and blanch for 10 seconds in the boiling water to soften them. Transfer to the ice water, drain, roll them up, and cut into 2 mm wide strips - these will be used to tie the crépinettes.
- Finely chop the shallot and sweat it in 1 tbsp olive oil for 2 minutes. Add the spinach and crushed garlic clove. Season with salt and pepper, then remove from the pan. Add the cream, deglaze the cooking juices, and reduce over medium heat until only 4 tbsp remain. Let cool.



- Cut the chicken into pieces and sear in 1 tbsp olive oil over high heat for 1-2 minutes. Then cut into large cubes. The meat should be just seared and still tender inside.
- Cut the Tête de Moine into small cubes.
- Mix the spinach, chicken, and Tête de Moine with the reduced cream. Adjust seasoning with salt and pepper, then refrigerate for 15 minutes to prevent the filling from making the brick pastry soggy.
- Divide the filling into five portions. Place each portion on the lower part of a brick pastry sheet, fold over, wrap tightly, and roll firmly into a cigar shape. Tie the ends with the leek strips, then trim 1 cm off each end to neaten the edges.
- Prepare the sauce: Reduce the chicken stock by one-quarter (so that 0.75 dl remains), then add the butter and emulsify with a whisk. Remove from heat, add the parsley, and blend until smooth. Strain through a fine sieve.
- Heat the clarified butter over medium heat and brown the crêpinettes on all sides for a total of 5-6 minutes. Drain on paper towels and plate.
- Quickly reheat the sauce and add 1 tbsp per plate.
- Garnish with fresh herbs (chives, chervil, and dill) as desired.

**Chef's Tip:** This recipe can be adapted with other ingredients, such as mushrooms, frog legs, or sweetbreads. You can even create sweet versions with fruit (pineapple, banana, apple, etc.).

