



THE
RESIDENCES

GLENARM SQUARE

Shane Delia Recipe

SAFFRON POACHED CHICKEN SALAD, BBQ CORN & SMOKED ALMONDS

SERVES 8

This is a great summer salad that has loads of flavour and is filling enough to be the main course! The smoked almond dressing is one of my all time favourites and is extremely versatile. It can be used on fish, chicken or beef and is also great with eggplant, pumpkin and of course corn. Make sure you store it in a clean air-tight jar in the pantry and it should keep for up to three months.

SALAD GARNISH

100g rocket, picked
50g puffed corn
2 corncobs, charred
1 bunch spring onions
1 bunch chives, finely sliced

1. Clean the tops, roots and any dead strands from the spring onions. Slice them finely on a slight angle
2. Deep fry the store bought puffed corn at 180c for around 1 minute. Drain them on some absorbent paper and season with salt
3. Char the corn on a hot grill until it is blackened. Once the corn has cooled remove the kernels from the cob and chill
4. Pick all the stems from the rocket leaves and discard any bad leaves

COOKING THE CHICKEN

1.1 kg chicken, whole
Cold water
4 cloves garlic
200g butter
1g saffron
20g salt

1. Place the whole chicken in a pot and add enough water to cover.
*Make sure you choose a small pot, it only needs to be big enough to hold the chicken and about 500ml excess water to cover.
2. Add saffron, butter, garlic and salt and allow to gently simmer until chicken is cooked and falling off the bone. Around 40 minutes.
3. Remove the chicken carefully and simmer the remaining cooking liquid until reduced by 10. *e.g.: 1 lt of liquid reduces to 100ml.
4. Remove and discard all the bones and skin from the chicken.
Using your fingers, shred the chicken flesh
5. Add the chicken to the reduced stock and refrigerate for later use.

SAFFRON CRÈME FRAICHE

.5g saffron threads
250g crème fraiche
50ml hot reduced
saffron chicken stock
salt to taste

1. Steep the saffron in the hot stock and allow it to stand and infuse until cool
2. Mix through the crème fraiche, season and allow to cool and set in the fridge

SMOKED ALMOND DRESSING

100g smoked paprika
40ml de soto sherry vinegar
150ml EVO
15ml lemon juice
10g flaked sea salt
20g chopped smoked almonds

1. Mix paprika, olive oil and vinegar, season with salt and lemon juice.
2. Add chopped smoked almonds and allow to soak for a few hours, the longer you let this dressing soak with the almonds the stronger the flavour will get.
3. Store in an airtight jar in the pantry for up to 3 months
4. Use as needed and to taste

BRINGING IT ALL TOGETHER

1. In a large mixing bowl add all the salad ingredients except the rocket and chives
2. Add the shredded cold chicken
3. Dress the ingredients with a generous amount of the dressing. Approximately 6 large spoons
4. Add the rocket and gently fold through
5. Season with sea salt
6. In the base or a large shallow bowl spread out the saffron crème fraiche to create a base
7. Loosely place the mixed salad in the serving bowl
8. Garnish the top of the salad with a heavy sprinkle of chopped chives
9. Serve to your friends and family and enjoy