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chicken, walnut, truffle log

with PDO huile d'olive de Provence - olives maturées

For 4 servings:

- *600 g cooked chicken breast (or leftover roast chicken)*
- *200 g full-fat ricotta*
- *4 tbsp of **PDO huile d'olive de Provence - olives maturées***
- *1 tbsp whole-grain mustard*
- *The juice of 1/2 lemon*
- *Zest of 1 lemon*
- *2 gelatine sheets*
- *100 g de walnut halves*
- *Half of a Granny Smith apple*
- *1 celery stalk*
- *1 small fresh truffle (or 1 tablespoon of grated truffle from a jar)*
- *10 thin slices of cured ham (Serrano or Prosciutto)*
- *1 pinch of fine salt and freshly ground black pepper*

Preparation: 45 min
Cooking: 20 min
Resting time: 6h

Drain the ricotta: the day before, place the whole ricotta in a fine sieve placed over a bowl. Cover with a cling film and put in the refrigerator overnight.
Prepare the ingredients: shred the cooked chicken breasts into rough pieces of about 1 to 2 cm. Cut the Granny Smith apple into small cubes without removing the skin. Dice 1 celery into fine brunoise. Roughly crush the walnut halves. Place everything in a large salad bowl.
Dissolve the gelatine: soak 2 gelatine sheets in a bowl of cold water for 5 min. Squeeze them in between your fingers, melt them in 2 tablespoons of very hot water (not boiling). Mix until they are completely melted and let them cool down.
Prepare the binding sauce: in a bowl, whisk together ricotta, whole-grain mustard, the juice and zest of one lemon. Drizzle the olive oil, while still whisking. While still mixing, stir in in the warm gelatine. Grate 1 small fresh truffle straight into the sauce for it to flavour the whole preparation. Season lightly and generously add pepper.
Assemble the filling: pour the binding sauce into the mixing bowl containing the chicken, walnuts, apple and celery. Mix thoroughly with a spatula, until each piece is well coated. Line a cake mould with cling film, letting plenty hanging over the edges. Place 10 thin slices of cured ham, letting them slightly overlapping in two layers -- the base first, then the sides, hanging over, so as to seal it. Do not leave any gap. Pour over the filling in the lined mould in 3 successive stages, by firmly pressing down with the back of a spoon after each stage. Fold the slices of ham over to seal the log. Wrap the cling film tightly. Place a weight to press the terrine. Refrigerate for a minimum of 6h.
Remove the weight and the cling film. Unmould the log. Using a sharp knife, cut into thick slices.

What about the olive oil?

We advise you to use a traditional-tasting PDO huile d'olive de Provence – olives maturées (matured olives) for its sweetness and aromas of black olives, candied fruit, undergrowth and/or toasted bread.
You can also use PDO huile d'olive de la Vallée des Baux-de-Provence – olives maturées and PDO huile d'olive d'Aix-en-Provence - olives maturées.

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