Mille-feuille with confit chicken, walnut and goats cheese mousse.

Begin this recipe with chicken leg and your choice of fat(be it goose, duck or in this case we used beef.)

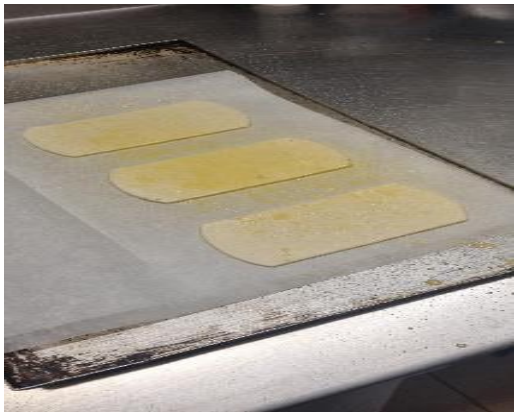
Submerge chicken leg(s) with garlic, bay leafs, salt and pepper in fat cover with Tinfoil and cook for 5 hours at 135°c

Once chicken is cooked remove from oil and allow to cool.

Whilst the chicken is cooling take 100g of goats cheese, 40 ml of cream and 20g of cream cheese, put all three into an emersion blender mix till thick and creamy and put in chill to firm .

Now take your puff pastry and cut to desired size.

Once pastry is prepped place on a cooking tray and spray with Glenglaze or egg wash, then cover with baking paper and place another cooking tray on top to stop it puffing



Cook pastry at 185°c for around 15 minutes or until golden brown, once cooked leave to chill in the fridge .

Once all components of the Mille-feuille are chilled take one sheet of pastry lying it flat on your clean work surface and put you mousse into a piping bag

Take your now cool confit chicken, take the skin of and save that for later. Take all chicken of the bone and dice.

Time to start building you Mille-feuille.

Using the piping bag, pipe out a layer of your goats cheese mousse, sprinkle some chopped walnuts on top and then the same with the confit chicken. Repeat this step with the middle pastry piece.

Once this step has been done place your final pastry piece on top and decorate as you wish(I put another three drops of the goats cheese mousse added a few walnuts and some crispy confit chicken skin.)

Finished Product …..Enjoy!