

COCONUT EMULSION PIGEON WITH COFFEE POLENTA

🕒 60 min. 🍽️ Difficult



MATERIALS

Sauté Pan
Blender
Pan
Sieve
Saucepan
Whisk

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Pigeons Around 450 G Each
50 G Of Corn Polenta
300 MI Of Milk
Capsules Of Master Origin India
Grand Cru
60 G Of Butter
100 MI Of Unsweetened Coconut
Milk
200 MI Of Liquid Cream
1/2 Parts Of Fresh Coconut
1 Bouquet Of Water Mint
5 G Of Carrots
5 G Of Celery
2 G Of Smoked Bacon
5 G Of Shallot
2 G Of Salt

HOW TO MAKE !

- Take 2 capsules of Master Origin India Grand Cru and remove the ground coffee inside, gently wrap it in a cloth and infuse it in milk for about 30 minutes at 70° C
- Roast the polenta in a sauté pan with brown butter
- Moisten with the infused milk and cook for 30 minutes stirring constantly
- With the other two "Creator" coffee capsules make two coffees of 40ml each, cool quickly, mix with cream and whip
- Sauté the pigeon carcasses in a pan, browning them well
- Add the bouquet garni
- Moisten with water to cover and pour in the balsamic vinegar and soy sauce
- Cook for 2 hours
- Strain the juice through a sieve and set aside to cool
- Dress and truss the pigeons
- Grate the coconut finely
- Sauté the shallot in a saucepan, moisten with coconut milk and season with a pinch of salt
- Reduce the pigeon juices and combine them with the giblets
- Mix well beforehand
- Put all of this through the sieve and add a pinch of curry
- Cook the pigeon on its sides at very low heat for 45 minutes
- Warm the polenta and add the whipped cream and mix well using a whisk
- Emulsify the coconut milk
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- **Finish:**
- Shape a quenelle of polenta on the plate, and place the grated coconut next to it, topping with coconut milk emulsion
- Dribble pigeon sauce on the plate
- Take the two threads out, remove the thighbones and arrange on the polenta
- Garnish with a few leaves of water mint

2 Pigeon Carcasses

Pigeon Innards (2 Hearts And 2
Livers)

1 MI Of Balsamic Vinegar

1 MI Of Soy Sauce

A Pinch Of Madras Curry

INSPIRATIONS

