

# Chicken Mousse with Marjoram and Port



**Serves 2    Prep 20 mins**

**Cooking 50 mins**

**Challenge**

## **Ingredients**

100 grams chicken breast  
1 sprig marjoram or oregano  
½ tsp salt  
100 ml double cream (50ml liquid- 50ml whipped)  
½ tbsp port wine  
freshly ground pepper

1. Cut the chicken breast into small cubes, cover and freeze for about 30 minutes.
2. Meanwhile, rinse the marjoram, shake dry and finely chop the leaves. Whip 1/2 of the cream until stiff and chill.
3. In a food processor, combine the chicken breast and salt and process until combined. With the motor running, gradually stream in the liquid cream and mix until creamy, emulsified and a little shiny. If you have time, pass through a fine-mesh sieve, otherwise just mix in the port wine and marjoram (or oregano) and season with very finely ground black pepper. Fold in 2-3 tablespoons whipped cream.
4. Shape into dumplings using 2 teaspoons and cook in boiling water until they float to the surface. Serve.