

MALIN SÖDERSTRÖM

Steamed chicken sprinkled with Gremolata

4 chicken breasts
Salt, pepper, rosemary, lemon juice
(plastic film, if required)

½ dl of day-old bread, grated
20 g of butter
1 clove of garlic
2 tablespoons of finely chopped parsley
The grated peel of ½ a lemon

Season the chicken with the salt, pepper and rosemary, and squeeze a little lemon juice over it. Wrap the chicken pieces in plastic film, either individually or in twos. (If you wrap the chicken fillets in twos, make sure to position them "head to tail", i.e. so that the narrow end of one fillet lies next to the thick end of the other. The idea of rolling the chicken pieces in plastic film is to give them a more attractive form and to ensure more even preparation).

Steam the chicken at 70 °C, until the interior temperature reaches 68 °C.

Fry the grated bread in the butter with a crushed clove of garlic until it is golden. Leave to cool and then mix with the chopped parsley and the grated lemon peel.

When the chicken pieces have cooled, remove the plastic film, sprinkle with the breadcrumb mixture and cut into 1 cm-thick slices. The chicken tastes excellent served hot or cold.

Kim Choukri's wine tip:

Bourgogne Rouge Cuvée Margot – 2006 (#5447)

Olivier Leflaive, France, SEK 125

Appearance: A youthful red colour.

Bouquet: Fruity and young, with typical hints of red berries, spices and a light cask flavour.

Taste: Fresh, fruity and finely modulated, with an excellent balance between rich, sweet berries and warm spicy tones.