



RÉMY COINTREAU

GASTRONOMIE

**MOUNT GAY**  
Barbados Rum 1703  
EST. 1703

## CHICKEN AIGUILLETES PEA AND BANANA FLAMED GUACAMOLE

THE CHEF

Original creation by  
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Star Chef,  
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Recipe for 4 persons

### INGREDIENTS

200 g peas  
1 banana (about 80 g)  
2 shallots  
10 cl olive oil  
10 g curry powder  
50 g coconut milk  
Fleur de sel  
1/2 onion  
20 g semi-salted butter  
20 cl **Black Barrel Mount Gay® rum** 43%  
600 g chicken aiguillettes

### PREPARATION

Cook the peas in boiling salted water until they're very cooked (not crunchy). Prepare some water and ice to cool them.

Peel banana, then cut into large squares («brunoise»).

Prepare a marinade for the chicken aiguillettes: slice the shallots very finely, add some olive oil, some curry powder and cover with coconut milk and a little of Fleur de sel. Place the chicken aiguillettes and let marinate.

Dip the peas in ice water to keep all their green color.

Take a frying pan and melt a piece of butter with half an finely chopped onion. The onion should be cooked but still be a little crunchy. Add **Mount Gay® rum**.



Put the onions with the peas.

In the same pan, add a little butter, diced banana and **Mount Gay® rum**. Flam this mixture.

In a blender, mix the peas and onion. Collect pea guacamole preparation in a large mixing bowl and add the banana flamed with **Mount Gay® rum**. Mix. The banana will naturally mash into the guacamole. Add a little Fleur de sel. Set aside in the refrigerator.

In a pan with olive oil, fry the chicken strips, removed from their marinade. Brown the chicken strips on both sides. Add the shallots that was in the marinade, then a touch of **Mount Gay® rum**, without flaming it. Immediately add the coconut milk from the marinade. Let simmer for a few minutes, collecting all the juices that are at the bottom of the pan.

Dressing: Make two quenelles of guacamole peas on a plate and arrange the chicken slices. Top generously with the shallots and the **Mount Gay®** curry coconut milk sauce. Decorate with a little coriander.



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