

patty shells with chicken and asparagus

Makes 4 servings

RECIPE FROM: Daniel Lund, SAS Denmark via [Mad & Monopolet](#)

COOK TIME: 2-3 hours

CHICKEN AND STOCK

1lb whole chicken, preferably organic
5 bay leaves
1 sprig of thyme
1 sprig of rosemary
10 whole peppercorns
3 carrots
3 celery stalks
1 leek
1 onion
Salt, to taste

PATTY SHELL, FILLING AND TOPPING

2 Tbsp butter
2 Tbsp flour
16 oz chicken stock
16 oz milk
12 pre-made tart shells
20 pieces fresh white and/or green asparagus
4 cherry tomatoes, sliced, for garnish
small bunch of parsley, chopped, for garnish
freshly ground black pepper

NOTE ABOUT THE RECIPE FROM DANIEL

This is one of the most iconic dishes in Denmark and is also one of my personal favorites that I have enjoyed since I was a little boy. Even though I am married to a professional chef, I still have a soft spot for my mom's recipe when cooking this dish – she does not skimp on the butter or cream for the sauce :)

CHICKEN AND STOCK

PLACE whole chicken in a large stockpot and cover with water. Allow it to come to a boil, then reduce heat and cook until tender and cooked through (~1½ hours depending on the size).

ONCE done, remove chicken from pot, reserving cooking liquid. Let chicken cool a bit and then shred.

ADD herbs, peppercorns and vegetables to the stockpot along with the chicken carcass. Simmer for a few hours. The more it cooks, the more concentrated it will become.

REMOVE chicken carcass and strain out herbs and vegetables to produce about 16-25oz of liquid (chicken stock). Season with salt, to taste.

PATTY SHELL, FILLING AND TOPPING

Melt butter in a large saucepan over medium-high heat then add flour and stir well.

ADD homemade chicken stock a little at a time, stirring well.

ADD milk slowly, continuing to stir. Allow it to come to a boil so the flour taste will cook out, then turn heat off.

BLANCH asparagus in lightly salted boiling water for approximately 3 minutes. Slice and add to reserved shredded chicken.

HEAT tart shells in the oven until warm.

STIR together shredded chicken, asparagus and sauce then scoop into individual patty/tart shells.

GARNISH with tomatoes, parsley and black pepper.

