

Unterseener hyssop-free range egg with chicken back fillets from Einigen

Chicken fillet as an inlay

Ingredients

Chicken fillets from the farm in Einigen	20 pcs
Meiringer alp butter (soft)	15 ml
Garlic (producer Kirchdorfer), chopped	1/2 toe
Thyme, chopped	2 branches
Hyssop, chopped	2 branches
Salt and pepper	

Preparation

Sear seasoned chicken fillets in boiled butter, add garlic, thyme and hyssop and remove it from the heat.

Hyssop pesto (basic recipe)

Ingredients

Hyssop	80 gr
Basil	20 gr
Garlic (producer Kirchdorfer)	2 toes
Walnuts	50 gr
Mountain alp cheese vintage 2016, grated	40 gr
Cold-pressed olive oil	300 ml
Salt and pepper	

Preparation

Wash hyssop and basil (best picked in the evening sun) and pat them dry. Pluck leaves from the stems, briefly roast tree nuts in the oven, then add the garlic to a large mortar & crush it until a creamy paste is formed. Add hyssop & basil, grate everything, add grated cheese, add oil, mix well and season to taste.



Egg mass

Ingredients

Unterseener free range eggs	2 pcs
Poultry stock	1.4 dl
Full cream from Meiringen	1.75 dl
Hyssop pesto	2 tbsp
Salt and pepper	

Preparation

Slightly beat the eggs, add poultry stock, full cream & hyssop pesto & season to taste. First put the fried chicken fillets in the cup and pour the egg mixture over them. Place the cups in a large, fireproof form and poach them in a 180 degree oven in a water bath (approx. 12-15min).

Serving

Garnish with a little bacon crumble, potato cubes & fresh herbs and serve immediately.