

# Barnyard Involtni *with* Dinosaur Kale & Grand Cru® Soubise

Adapted from Chef Russell Kool, Café LA, Boston's Deli and Bowdoin's Executive Restaurant at Nike World Headquarters, Beaverton, OR

**Yield:** 18 rolls

## Ingredients:

### Involtni

18 medium leaves dinosaur or flat leaf kale  
1 pound ground chicken breast  
¼ cup hazelnuts, roasted and coarsely ground  
1 granny smith apple, peeled and diced  
¼ cup dried cranberries, chopped  
2 eggs whole  
1 tablespoon fresh rosemary, chopped  
2 cups Grand Cru® Original, shredded  
¼ cup heavy whipping cream  
¾ cup Israeli cous cous, cooked  
Pinch lemon zest  
Salt and black pepper to taste

### Sauce

1 tablespoon unsalted butter  
2 ounces olive oil  
1 yellow onion, peeled and sliced  
¼ cup dry white wine  
1 cup low sodium chicken stock  
2 teaspoons smoked Spanish paprika  
½ cup heavy whipping cream  
1 cup Grand Cru® Original, shredded  
Black pepper to taste

## Method:

### Involtni

- In a large pot, boil water, add kale leaves, cook for 15 seconds, drain and reserve on a plate (alternate method: gently steam kale leaves in bamboo steamer until tender).
- Mix together remaining ingredients in a large bowl; refrigerate mixture for 10 – 15 minutes, and keep chilled while preparing involtni.
- Lay kale leaves flat on a clean work surface; place approx. 1 – 2 tablespoons of the chicken mixture at the bottom of each leaf, fold in sides, then roll up in a burrito fashion. Refrigerate involtni rolls while preparing sauce.

### Sauce

- Melt butter and oil over medium-high heat in a large pan. Add sliced onions to pan and cook for approx. 7 minutes.
- Add wine, chicken stock and paprika to pan, bring to a boil, then reduce heat to simmer. Add involtni to pan, cover, and cook for 25 minutes.
- Remove involtni from pan and reserve on a platter. Turn heat to medium-high, add heavy cream, Grand Cru® Original and pepper, whisk well and cook for 3 minutes.
- Remove sauce from heat and allow to cool slightly. Transfer sauce to a blender (make sure that sauce has sufficiently cooled) and puree until smooth. For service, place sauce on a platter and top with involtni.



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