



Columbia ***Herb-infused chicken  
with winter vegetables  
and fried egg***

Cook the onions, leek, celery, garlic, thyme, bay leaf and peppercorns in lightly boiling water to make three litres of vegetable stock.

Add the chicken to the cooking pot and poach at a moderate heat for 30 minutes. Reduce one litre of the stock to one-third.

Briefly blanch the herbs, then immediately chill in iced water and add to the reduced stock. Purée the mixture and pass it through a sieve. Refine with a little butter and season to taste.

Cut the potatoes, carrot, turnips, cauliflower and broccoli into the required shape and size, and cook in the vegetable stock.

Carve the chicken and fry 4 eggs.

Serve in a large soup bowl.

**INGREDIENTS**

1 chicken  
4 eggs  
approx. 200 g herbs (parsley, basil, spinach, chervil, tarragon)  
50 g butter

**VEGETABLE STOCK**

2 onions  
1 leek  
1 celery stalk  
garlic, thyme, 1 bay leaf and a few peppercorns

**GARNISH**

2 potatoes  
1 carrot  
2 turnips  
cauliflower  
broccoli

Recipe: Geert Van Hecke, [www.dekarmeliet.be](http://www.dekarmeliet.be)