

# Chicken, apple, and celery salad with a sesame dressing



## Sommelier's accord



A Coteaux de Tannay rosé with fruity and floral aromas.

Serve between 8 and 10°C

## INGREDIENTS (for 4 persons)

- 1 large apple
- 200g celeriac
- 10ml red wine vinegar
- some salt
- 150g skinless chicken breast
- 20ml white wine
- 30ml red wine vinegar
- 7g sugar
- 40ml sesame paste
- 30ml soy sauce

## PREPARATION

1. Place the chicken on a microwave proof dish, pour over the white wine and cover with cling film. Heat in the microwave for 2 minutes. Remove and let it sit until it cools. Once cool, shred into fine pieces.
2. Peel the apple and celeriac and slice thinly. Put the apple and celeriac into a bowl, add 2 teaspoons of red wine vinegar and some salt, mix, and allow to sit for about 10 minutes.
3. In a separate bowl, mix together the sesame paste, soy sauce, sugar, and red wine vinegar. Add the chicken. Lightly squeeze any excess fluids from the apple and celeriac, then add it to the chicken and dressing.  
Toss well and serve.