



ORGANIC CHICKEN BREAST WRAPPED IN PROSCIUTTO WITH PORCINI FILLING



QimiQ BENEFITS

- Fillings remain moist for longer
- Deep freeze stable
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE FILLING

90 g	Mushrooms, small
120 g	QimiQ Classic, chilled
220 g	Chicken breast fillet, minced
30 g	Chicken glace
20 ml	Dry vermouth
40 ml	Olive oil
5 g	Porcini [cepes] powder
	Salt and pepper
	Ground nutmeg
	Pimento spice
90 ml	Cream 36 % fat

FOR THE CHICKEN

1500 g	Chicken breast fillet
400 g	Prosciutto Crudo ham, finely sliced
80 g	Sage and oregano leaves
100 g	Butter
	Salt and pepper

METHOD

1. For the filling, fry the mushrooms and allow to cool. Blend the cold QimiQ Classic and chilled chicken until smooth. Add the glace, Vermouth, olive oil, porcini powder and seasoning and mix well. Slowly add the cream and fold in the cold mushrooms.
2. For the chicken, slice the chicken breast open. Flatten the meat, fill with the porcini farce, close the breast and wrap with the herb leaves in prosciutto.
3. Carefully fry in butter over moderate heat and finish off in a preheated oven at 110° C.