



# ORGANIC CHICKEN BREAST WRAPPED IN PROSCIUTTO WITH PORCINI FILLING



## QimiQ BENEFITS

- Fillings remain moist for longer
- Freezer stable
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE FILLING

<b>90 g</b>	Mushrooms, small
<b>120 g</b>	QimiQ Classic, chilled
<b>220 g</b>	Chicken breast fillet, minced
<b>30 g</b>	Chicken glace
<b>20 ml</b>	Dry Vermouth
<b>40 ml</b>	Olive oil
<b>5 g</b>	Porcini [cepes] powder
	Salt and pepper
	Nutmeg
	Pimento spice
<b>90 ml</b>	Heavy cream 36 % fat

### FOR THE CHICKEN

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

## METHOD

1. For the filling, fry the mushrooms and allow to cool. Blend the cold QimiQ Classic and chilled chicken in a food processor 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 220° F.