



FILLED CHICKEN ROULADE WRAPPED IN PROSCIUITTO



QimiQ BENEFITS

- Firmer and more stable fillings
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

135 g QimiQ Sauce Base

400 g Chicken breast fillet, minced

150 g Whole egg(s)

15 g Dry Vermouth

25 g Dry white wine

9 g Salt

3 g White pepper, ground

1300 g Chicken breast fillet

185 g Prosciutto Crudo ham, sliced

15 g Truffle peelings, finely sliced

3 g Chives, finely sliced

10 g Red bell pepper(s)

150 g Green asparagus

METHOD

1. For the forcemeat: mix the ground chicken breast, QimiQ Sauce Base, eggs, dry vermouth and white wine together well. Season to taste and set aside.
2. For the roulade: trim the chicken breast and flatten. Season both sides and set aside.
3. Fire roast the bell peppers and peel. Slice into strips and set aside.
4. Fold the truffle peelings and chives into the forcemeat. Season and cook a small sample, taste and adjust seasoning as needed.
5. Place the flattened chicken breast onto a sheet of plastic foil. Top the chicken breast with a thin layer of the forcemeat, followed by the sliced Prosciutto. Place another sheet of plastic foil on top and turn the chicken breast over so that the ham layer is on the bottom.
6. Place a thicker layer of the forcemeat onto the chicken breast, followed by the asparagus and pepper strips arranged nicely.
7. Using the plastic film, pinwheel the chicken roulade and tie with the butchers twine to secure. Close each end. Chill in the foil overnight.
8. Remove the plastic foil and cook on a rack until the desired core temperature is reached. Allow to rest for 10 minutes before slicing.