



# PROSCIUTTO WRAPPED MARINATED CHICKEN BREAST PINWHEEL



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>135 g</b>	QimiQ Sauce Base
<b>400 g</b>	Chicken breast fillet, minced
<b>30 g</b>	Egg white(s), 1 piece
<b>57 g</b>	Dry Vermouth
<b>1300 g</b>	Chicken breast fillet
	Salt
	White pepper, ground
<b>300 g</b>	Red bell pepper(s)
<b>30 g</b>	Truffle peelings, finely sliced
<b>200 g</b>	Baby spinach
<b>185 g</b>	Danielle Prosciutto Crudo, sliced

## METHOD

1. For the forcemeat: mix the ground chicken breast, QimiQ Sauce Base, egg white, 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 into the forcemeat. Season and cook a small sample, taste and adjust seasoning as needed.
5. Blanch the spinach and squeeze.
6. Place the spinach onto a sheet of plastic foil and place the flattened chicken breast on top. Top the chicken breast with a thin layer of the forcemeat, followed by the sliced Danielle Prosciutto Crudo. Place another sheet of plastic foil on top and turn the chicken breast over so that the ham layer is on the bottom.
7. Place a thicker layer of the forcemeat onto the chicken breast, followed by an arrangement of the pepper strips.
8. Using the plastic film, pinwheel the chicken roulade and tie with butchers twine to secure. Close each end. Chill in the foil overnight.
9. Remove the plastic foil and cook on a rack until the desired core temperature is reached. Allow to rest for 10 minutes before slicing.