

## Chicken Saltimbocca



**L** 36:35




**This recipe is available for:**

- Convotherm mini





**Accessories:**

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

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-  Chilled 4°C
-  1 Full Tray
-  From Scratch

**Stage 1**  
210 °C

-  Convection
-  00:08 | -
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-  3

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**Ingredients**

- |         |                          |
|---------|--------------------------|
| 12 pcs  | Chicken filets           |
| 12 pcs  | Half slices of Parma ham |
| 12 pcs  | Sage leafs               |
| 1 pinch | Salt                     |
| 1 pinch | Pepper                   |

**1. Food Preparation**

Season the chicken filet with salt and pepper. Place the chicken filet on a half slice of Parma ham, and add the sage leaf on the filet center. Wrap the chicken filet now with the Parma ham, and place it on a black baking tray. Put the tray in the preheated Convotherm.

**2. Cooking Instruction**

If you take a chicken breast instead of the filet, then ensure to make a butterfly cut, so that the cook time will be shorter.

**3. Food Serving Instruction**

Serve the chicken saltimbocca to a polenta or risotto.