

## Chicken Saltimbocca



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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

PROFILE

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

Stage 1  
210 °C

 Convection

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RECIPE

### 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.