

Chicken Saltimbocca



🕒 24:04

This recipe is available for:

- Convotherm maxx

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
- 🕒 00:08 | -
- 🌀 3
- 🌀 3

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.