

Chicken Saltimbocca



31:00




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

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

Stage 1
210 °C

-  Convection
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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.