

## Chicken Saltimbocca



**02:00**

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**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**  
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- 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.