

CHICKEN SALTIMBOCCA

Try this new take on a traditional Italian recipe!

NORMAL	35	50	6 SERVES

Ingredients

- 2 x 150g Marion Bay chicken fillet
- 100g prosciutto
- 200g Dutch cream potatoes
- 5g parsley
- 5g sage
- 5g dill
- 5g chervil
- 15g mustard
- 200mL Spreyton apple juice
- 2g agar
- 5mL truffle oil
- 30g mayonnaise
- 15mL vegetable oil
- 5mL white wine vinegar
- 2g sugar

Instructions

1. Dice potato in small cubes and cook in salted water until just cooked. Drain potato from pot and reserve in the fridge until cooled down.
2. In a bowl mix your mayonnaise, mustard and truffle oil until all incorporated properly. Add the diced potato to the sauce and gently mix it in the mayonnaise with a spatula, season with pepper and salt. Reserve in fridge.
3. Slice the chicken breast in nice even long pieces. Lay out cling film and put the slices of prosciutto on top of the cling film followed by a few leaves of sage, now lay the chicken breast slices on top of the prosciutto and roll up in the cling film. Reserve this in the fridge.
4. Put the Spreyton apple juice in a pot and let it come to a simmer. When simmering add the agar and stir until dissolved. Reserve this in a bain in the fridge for 1 hour.
5. After 1 hour take the apple juice out of the fridge which now should have become a solid jelly. Transfer this to a Thermomix and blend on speed 7 in both ways until a smooth gel starts forming. Reserve this gel in a squeezy bottle in the fridge.
6. Pan fry chicken until golden brown and cooked through.
7. Get all your herbs and shred them. Add these in a jug together with the mustard, sugar and white wine vinegar. Use the stick blender to mix it all up, when all is mixed slowly start adding the oil until it emulsifies into a smooth dressing. Season with pepper and salt and reserve dressing in the fridge.
8. Assemble the dish, serve chicken with apple gel and herb dressing.