

MEDITERRANEAN CHICKENBREAST

ready to cook



recommended
by our Chef
de cuisine



Material:

1 kg chicken breast without skin
some slices of raw ham

Ingredients (for the stuffing):

50 g smoked pork belly, in small cubes
sautéed in olive oil
50 g spring onions, in small rings
50 g **RÖSTZWIEBEL**, art.-code 519/10 0001
70 g walnut kernels, crushed
80 g tomato, in small cubes
200 g feta cheese, in cubes

Seasoning:

80–100 g/kg **AKROPOLIS GYROS - WÜRZMARINADE**, art.-code 410/12 0006

Gewirzmillen[®]

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Manufacture:

Cut a pocket in the chicken breasts, then spread some **AKROPOLIS GYROS - WÜRZMARINADE** on the inside and on the surface of the chicken breasts. Admix the ingredients for the stuffing and fill into the chicken breasts. Let them rest in the cooling over night.

Wrap the breasts with a thin slice of raw ham.

Chef de cuisine tip:

Don't exceed a temperature of 4 °C during the manufacture process.

HYGIENIC RECCOMENDATION

Work equipment that has come in contact with raw poultry has to be cleaned well with hot water and should be disinfected afterwards.

CARNELIT, *art.-code 415/00 0006* is particularly suitable for this.