

CHICKEN AND PEAS WITH ONIONS IN BALSAMIC VINEGAR



Chef: Leonardo Pellacani

Method

Heat the Èpolloepiselli chicken and peas in a saucepan for a few minutes. Repeat for the Borettana baby onions. Plate up and garnish with a sprig of wild fennel.

Menù Ingredients

1.100 g Èpolloepiselli - S5QX

600 g Cipolline all'aceto balsamico di Modena I.G.P. - Baby onions in Balsamic vinegar of Modena PGI - VW1

Ingredients

to taste Wild fennel