

CHICKEN IN RED WITH PECORINO CREAM



Chef: Leonardo Pellacani

Method

For 6 persons.

Wash the chicken breast and cut it into strips. Fry the chopped shallot in a pan with a little extra virgin olive oil, then add the chicken and brown over a high flame for a few minutes. Douse with the white wine and blend in the cream of peppers and finish cooking the meat. Serve the chicken and complete by pouring pecorino (sheep's cheese) Grancrema and sprinkling chopped parsley on the top.

Menù Ingredients

480 g Crema di peperoni rossi - Red sweet pepper Sauce - KN0K

to taste Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

to taste white wine

to taste shallot

to taste parsley

1200 g chicken breast