CHICKEN LEG, WITH PEPERONATA, SPICY OLIVES AND POTATOES



Menù Ingredients

1 Quarto posteriore di pollo cotto sottovuoto - Chicken leg quarter cooked sous vide - 2P9
20 g. Olive Leccino denocciolate (Pitted Leccino Olives) - Z92
80 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
80 g. Peperonata della casa - Homemade Peperonata - V51
q.s. Olio extravergine di oliva “Classico” - Extra virgin olive oil “Classic” - EK0X
q.s. Prezzemolo liofilizzato (Parsley freeze-dried) - 1273

Ingredients

q.s. Salt & Pepper
q.s. Fresh Basil

Chef: Maurizio Ferrari

Method

Warm up the chicken leg in the microwave for about 3 minutes (use the grill function to brown the meat), add the Peperonata, the Leccino olives and heat for 30-60 seconds. Cut the potatoes into wedges and season with oil, salt, pepper and parsley. Heat in the microwave for 1-2 minutes. Serve the Chicken with the Peperonata adding the steamed potatoes and fresh basil.

Gluten Free Method

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