CHICKEN-LEGS STUFFED BY TRUFFLE AND WALNUTS



Menù Ingredients

20 g Salsa alle noci - Walnut sauce - C47
30 g Fiokki - Fiokki Potato Flakes - PC0
40 g Crema di funghi prataioli al profumo di tartufo – Button mushrooms paste with truffle aroma - EXH07
to taste Sale alle erbe - Herbs and Spices Salt - PG0

Ingredients

6 boned chicken-legs of 500g each
200 g minced pork meat
100 g sausage
10 g Parmigiano Reggiano cheese
6 slices of fresh bacon of 200g. each
Spiced herbs

Chef: Barbara Benvenuti

Gluten Free

Method

Prepare a mixture of minced meat, sausage, Walnut sauce, Tartufata mushroom paste, Potatoes flakes and grated Parmigiano Reggiano.
Season using salt with herbs.
Fill the chicken-legs with the mixture and roll them up in the slices of bacon.
Tie them with butcher's string.
Decorate with fresh herbs.

Butcher's Tip:
Add a trickle of extra virgin olive oil and cook in the oven at 180° for about 30 minutes.
Simmer with beer or white wine, if necessary.

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