

CHICKEN NUGGETS WITH BACON



Menù Ingredients

50 g Funghi prataioli trifolati in asettico - Button mushrooms with oil, garlic and parsley under aseptic technology - FE1

50 g Soleggiati - TX3

to taste Sale alle erbe - Herbs and Spices Salt - PGO

to taste Tris di olive piccantine - Spicy Olives trio - UO1

Ingredients

400 g chicken chest

100 g luganega sausage

50 g ripe bacon

1 twig Rosemary

Chef: Gianluca Galliera

Gluten Free

Method

For 4 people

Preparation:

1. Cut the cooked chicken breasts into pieces of about 20g each.
2. Roll the chicken up in the pancetta
3. Chop the Luganega sausage into bite size pieces and cook off
4. Arrange ingredients on a platter
5. Add Soleggiati, Prataioli mushrooms and Tris spicy mixed olives.
6. Season with pepper, herbs and rosemary.