

CHICKEN ROULADE STUFFED WITH RICOTTA AND MUSHROOMS, TRUFFLE SABAYON AND CRISPY BREAD



Chef: Maurizio Ferrari

Menù Ingredients

40 g. Crema con tartufo - Mushrooms and truffle paste - E5H07
 80 g. Cocktail di funghi trifolati - Cocktail of mushrooms sauteed with garlic, parsley and oil - G51
 q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

120 g. Ricotta cheese
 q.s. Salt & Pepper
 q.b. Fresh mint
 q.s. Parsley
 300 g. Chicken Breast
 2 Egg yolks
 50 g. Butter, unsalted
 90 ml. Water
 20 g. Flour
 q.s. Sprouts, for garnish

Method

Serve 4

First, chop the cocktail of mushroom, parsley and mint and put them in a bowl, add the ricotta, salt and pepper; mix well everything. Put slices of chicken breast on plastic wrap and beat them to make it about 1 cm thick and to form a rectangle shape. Place the ricotta mixture in the center and roll it all up, sealing it in the shape of salami. Cook in the oven at 180°C for about 15 minutes.

For the sabayon, put the yolks in a bowl and place it on top of a pot of boiling water, making sure that the water does not come in contact with it. With the help of a whisk start whipping the yolks, add the melted butter and a drop of water if needed. When the mixture is thick and whipped, remove it from the heat and continue to stir, adding the truffle cream.

To create the crispy bread, combine in a glass, 90 ml of water, 80 g of extra virgin oil, 20 g of flour and a pinch of salt, whisk everything until obtaining a smooth and homogeneous cream. Cook in a hot saucepan by pouring the mixture with a spoon.

Prepare the dish by placing few slices of chicken roll, add a little truffle sabayon on each slice, garnish with crispy bread, sprouts, cracked pepper and a drizzle of extra virgin olive oil.