

PARMIGIANO REGGIANO BASKET WITH WARM CHICKEN ,MUSHROOMS AND CRISPY VEGETABLE SALAD



Menù Ingredients

30 g. Cocktail di funghi trifolati - Cocktail of mushrooms sauteed with garlic, parsley and oil - G51
 600 g Quarto posteriore di pollo cotto sottovuoto - Chicken leg quarter cooked sous vide - 2P9
 q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Parsley
 60 g. Parmigiano Reggiano Cheese, grated
 q.s. Salt & Pepper
 q.s. Beets sprouts
 15 g. Carrots, julienned
 15 g. Zucchini, julienned

Chef: Maurizio Ferrari

Method

Serve 1

On a round plate, cut a sheet of parchment paper, sprinkle the Parmigiano Cheese on top of it and put in the microwave for few minutes on medium power, until melted. Remove the dish from the microwave and wait a few seconds, then form the basket by placing it on top of a cup.

In a pan, add a drizzle of oil and warm up the chicken over high heat, add the Cocktail Mushrooms, sauté for a minute and then turn off the heat. At this point, add the parsley, zucchini, carrots and season with salt and pepper.

On a plate, place the Parmigiano cheese Basket in the center, add in the warm Chicken and Mushrooms salad, garnish with the beet sprouts and a drizzle of extra virgin olive oil.