

PROSCIUTTO WRAPPED CHICKEN FILLETS WITH CARAMELIZED ONIONS



Menù Ingredients

150 g. Cipolla Caramellata all'aceto balsamico di Modena I.G.P.
(Caramelised onions in Balsamic Vinegar of Modena PGI) - ZU2
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

50 g. Parma Prosciutto
N° 5 Chicken fillets
q.s. Salt & Pepper
q.s. Rocket Salad

Chef: Leonardo Pellacani

Method

Wrap the Parma Prosciutto around the chicken fillets and cook them in a pan with a drizzle of extra virgin olive oil until cooked through. Serve them with caramelized onion in balsamic vinegar and some rocket salad.