STUFFED CHICKEN THIGHS WITH POMODORINA



Menù Ingredients

18 g Fiokki - Fiokki Potato Flakes - PC0
270 g Friarielli - Turnip Tops - BJ1
450 g Pomodorina - Pomodorina sauce - CA1
q.b. Olio extravergine di oliva - EK5
to taste Profumoro - Profumoro Herbs Salt - P81X

Ingredients

42 g Parmigiano Reggiano
360 g Sausage
1200 g Chicken thighs

Chef: Leonardo Pellacani

Method

Serve 6
We start by boning the chicken thighs without cutting the skin, but with the knife follow the bone and remove it. Prepare the filling by chopping the friarielli with a knife and in a bowl add them to the sausage, the Parmesan cheese and the fiokki, then stuff the chicken legs. Season them with the profumoro , add a drizzle of oil. Bake them in a preheated oven at 180˚C for 20 minutes. Using a immersion blender emulsify the Pomodorina with some oil then heat the sauce in a pan and place it in the center of the plate. Cut the chicken into slices and put it on top of the sauce. Finally, decorate with a sprig of rosemary and serve

Gluten Free Method

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