

Chicken with prosciutto & cheese

Petti di Pollo alla Bolognese

Ingredients:

4 small chicken breast, skin off
seasoned flour (pepper, salt, thyme)
40g butter
1 tbsp olive oil
8 thin slices prosciutto
4 slices mozzarella cheese or fontina cheese
1 tbsp chicken stock
40g parmesan cheese, freshly grated
salt and pepper, freshly ground

Method:

1. Cut the breasts in half, lengthways, place between 2 sheets of clingwrap, flatten slightly.
2. Dredge the fillets in the seasoned flour, covering them completely, shaking off any excess.
3. Preheat the grill or oven.
4. Heat the butter in a large frying pan. When the butter starts to foam, add the chicken and cook gently until cooked and well browned, turning as necessary, this will take 6-8 minutes, then remove from the heat.
5. Arrange the cooked chicken on a heatproof buttered baking dish or grill pan.
6. Place two slices of prosciutto, cut to fit, on each fillet, followed by a slice of mozzarella or the fontina.
7. Drizzle over the stock, then add some extra parmesan on top.
8. Place under the grill or in the oven (uncovered) for around 5 minutes, until the cheese has melted and golden.

