



## **Chicken Ballotine**

*From Pentamere Winery*

### **Ingredients:**

Item	Amount
Boursin cheese, softened	1.35 Ounces
Butter, unsalted and softened	3 Tablespoon (1.5 Ounces)
Chicken breast, boneless, skinless pounded ¼ inch thick	8 Ounces ( 2 – 4 Ounce breasts)
Olive oil	2 Tablespoons (1 Fluid ounce)
Prosciutto ham, thin – sliced	3 Ounces
Red pepper, roasted – seeded and fine julienne	8 Ounces

### **Directions:**

- 1) Coat red pepper in olive oil, and roast on butane burner. Turn pepper frequently.
- 2) When pepper is black on all sides, put in bowl and cover with plastic wrap for 5 minutes.
- 3) De-seed and de-vein pepper; fine julienne red pepper.
- 4) Perform eight-cut on chicken, reserve skin and butterfly breast; cover cutting board with plastic wrap and another piece of over top of the breast and pound out breast to ¼” thick.
- 5) Spread softened Boursin cheese on each breast, lay one slice of thin-sliced prosciutto on each breast; lay red pepper julienne on chicken, add ½ tablespoon softened butter to each chicken breast.
- 6) Roll each breast tightly and cover in skin and put ½ tablespoon softened butter on top of each chicken breast and season chicken breast on all sides with salt and pepper.
- 7) Put chicken in mini loaf pans and place inside a slightly filled cake pan of water.
- 8) Put chicken in 400 degree F. oven for 15 minutes.
- 9) Remove chicken from oven, flip chicken breasts and drain. Place ½ tablespoon butter on top of each chicken breast.
- 10) Return to oven, bake 15-25 minutes more and check temperature to make sure that it is 165 degrees.
- 11) Slice chicken on bias into three equal slices.
- 12) Plate chicken around parmesan basket of gnocchi and broccolini.