

Petto di Pollo con Asiago e Pomodorini, Salsa al Marsala

Menu Description: chicken supreme stuffed with eggplant, asiago and sun-dried tomatoes, marsala sauce

Serving Size: 24

Categories: Sabatini's/ Entrée

Cost Per Serving	
\$	1.58



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	5/21/2014	GP Team
Revised:	6/12/2014	EA
	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
4.4	kg	Chicken breast	butterfly-cut	20-100000984
0.7	kg	Asiago cheese	cut into rectangular 30g each	20-100018601
1	kg	Green asparagus	blanched, stems removed	20-100000803
1	kg	Carrots	batons	20-100000811
1.5	kg	Eggplant	peeled and cut into thin slices	20-100000815
1	kg	Roma tomatoes	sun-blushed- see recipe	20-100000861
0.05	kg	Flour, all purpose		20-100000470
0.05	kg	Butter		20-100001600
0.02	lt	Marsala wine, dry		20-100001679
0.03	lt	Olive oil		20-100001607
0.005	kg	Garlic	sliced	20-100000869
0.002	kg	Thyme, fresh	sprigs	20-100000886
0.005	kg	Basil leaves, fresh	whole	20-100000876
0.001	kg	Oregano, dry		20-100001293
1	lt	Chicken demi-glace	see recipe	50-100000140
1.5	kg	Mashed potatoes	see recipe-without garlic	50-100000197
		Salt & pepper to taste		

Method of Preparation:

- Peel the Eggplants and slice thinly (6 inch long) by using a mandoline or a meat slicer, season with salt and pepper and cook in a hot skillet with a olive oil until golden brown.
- Cross (pierce) the tomato across the top of the skin with a paring knife and blanch in salty hot water for few minutes. Remove immediately, peel and remove the green core of the tomatoes and cut in half longwise .
- Place the tomatoes on a tray and season with salt ,pepper, sliced garlic, olive oil and fresh thyme and let dry under a heating element for 5-6 hours .
- Cut the chicken breast butterfly and pound very thin. Season with salt and pepper.
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- Roll the sun blushed half tomato, one leaf of basil , and Asiago cheese in a slice of eggplant. Add this roll to the pounded chicken, add a pinch of dry oregano, season with salt and pepper and dust with flour.

- In a hot skillet with clarified butter, sear the seasoned, dusted chicken breast on all sides. Place in the oven to finish cooking.
- Remove pan and remove chicken to a warm platter. (make sure not to overcook chicken) Flambee hot pan with marsala wine. Let reduce. Add the chicken demi-glace and simmer for a few minutes.
- Cut the cooked chicken breast on a chopping board in slices as per picture and place on top of the mashed potatoes as per picture.
- Spoon sauce around and garnish with carrots, asparagus and a spring of fresh thyme.