

Saltimbocca with Grilled Rosemary Peach

25–30 Min

Ingredients 4 Portions

= Kotányi Produkte

4 piece	Chicken breast fillets
4	Slices of prosciutto
4 piece	Peaches
1.5 tsp.	Organic Rosemary, Chopped
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole
	Olive oil

Preparation

1 Rinse the chicken fillets, pat dry with paper towel and trim if necessary. Carefully cut the fillets lengthways on one side (but don't cut all the way through) with a sharp knife to create a pocket. Stuff with a pinch of rosemary, freshly ground pepper and a slice of prosciutto. Then press down carefully and seal with a toothpick (if required.)

2 Preheat the oven to 100 °C (392°F) using the conventional oven setting.

3 Heat a little oil in a pan and fry the stuffed chicken breast fillets for 3–4 minutes each side. Season with salt and freshly ground pepper. Leave to infuse on a tray in the oven until ready to serve.

4 Cut the washed peaches in half, remove the stones and fry in a little olive oil — use a griddle or grill pan if available. Sprinkle with rosemary and dish up onto plates with the Saltimbocca and serve.