

Team 3

Chicken breast stuffed with baby Arugala and Monchego cheese, wrapped in Serrano ham

**A Monchego cheese and Baby Arugala stuffed chicken breast wrapped in crispy Serrano ham,
Accompanied with a Smokey red pepper Romesco sauce**

Yield: 4 Stuffed breast

2 whole chicken breast
4oz grated Monchego cheese
1/2oz Baby Arugala leaves
6oz Serrano ham
pinch crushed black pepper
pinch salt
tablespoon olive oil

Method:

1. Half and fillet chicken breast, Pound chicken thin about ¼ inch.
2. Place chicken on top of a piece Serrano (make sure there are no holes in Serrano by placing smaller pieces of ham over any holes), Salt and pepper Chicken.
3. Put 1/4 of the Baby Arugula leaves on chicken with 1oz of cheese.
4. Roll the Serrano and chicken making sure the Serrano overlap on outside of the roll, Toothpick to keep closed.
5. Heat oil in a skillet.
6. Place rolls on hot oil and sear for 8-10 min or until the ham looks crispy and chicken reaches 165F, Rest for 5 minutes.
7. When done slice at a bias and place on a Romesco sauce.

TEAM #3

ROMESCO SAUCE

Ingredients:

- 1 cup roasted almonds
- 1/3 cup red wine vinegar
- 3 cloves garlic
- 2 whole stewed tomatoes
- 1/2 Tbs. Honey
- 2 roasted red peppers
- salt and pepper to taste

Method:

1. Toast almonds in saute pan until slightly brown
2. In a separate pan, saute minced garlic with oil
3. After garlic has cooked for 1-2 min, add red wine vinegar, tomatoes and honey
4. Remove all ingredients from pan and transfer to mortar and pestle
5. Add almonds and red peppers to pestle. Add salt and pepper
6. Grind all ingredients until a well ground consistency is reached.