

SECOND COURSES

Chicken Rolls with Grana Padano and San Daniele Ham

Ingredients for 4 people

- 2 chicken breasts
- 8 slices of San Daniele ham
 - 3 egg yolks
- 2 tablespoons of Grana Padano
 - Salt and pepper to taste
 - Flour (or flour) to taste
- ½ glass of Verduzzo wine
- ½ glass of extra virgin olive oil
- 40 g butter A few sage leaves

Preparation

Pound the chicken breasts well and cut them into thin slices, taking care not to break them. Place 2 slices of prosciutto on each chicken breast, mix the egg yolks with the Grana Padano, and coat the breasts with this mixture. Roll them up and tie them with kitchen twine. Season with salt and pepper, and coat them in flour. Heat the oil in a pan and brown the prepared rolls with the sage. Drizzle with the Verduzzo and let the alcohol evaporate. Add the butter and a ladle of broth and continue cooking for about 10 minutes over low heat.

Serve with mashed potatoes enriched with plenty of Grana Padano.