

## Scaloppine di Pollo, Salsa al Limoncello con Rosemarino

Description: seared chicken breast, sorrento lemon, rosemary sauce, garlic, pine nuts, capers, olive oil & parsley mashed potatoes

Serving Size: 10

Categories: Sabatini's



Cost Per Serving	
\$	1.06

Action	Date	Initials
Created	3.10.17	AJ
Revised	3/22/2017	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
<b>Chicken Scaloppini:</b>				
2.000	Kg	Chicken Breast (10 x 150g)	Cut into 3 pcs, slightly beaten	20-100000984
0.100	Kg	Flour		20-100000471
0.030	Kg	Rosemary, fresh	Finely chopped	20-100000879
0.110	Kg	Lemon	Zested, julienned and confited & segments	20-100000771
0.010	Kg	Butter		20-100001600
0.005	Lt	Olive Oil		20-100001607
<b>Garlic Sauce:</b>				
0.010	Kg	Garlic Cloves		20-100000869
1.000	LT	Chicken Stock		50-100000046
0.010	Kg	Rosemary		20-100000879
0.025	Kg	Roast Garlic Puree	see sub recipe	50-100000157
0.010	Lt	Vegetable Oil		20-100001608
0.220	Kg	Lemon juice	fresh	20-100000771
0.030	Kg	Capers		20-100001224
0.030	Kg	Pine Nuts	Crushed	20-100000895
0.050	Kg	Parsley	minced	20-100023859
0.300	Kg	Potatoes	cubed	20-100000843
0.150	Lt	Extra Virgin Olive Oil		20-100001607
0.020	kg	Italian Parsley	chiffonade	20-100023859
0.010	kg	Basil, fresh		20-100000876
0.450	Kg	Asparagus (3 ea)		20-100000803
		lemon zest		
		parsley		

### Method of Preparation:

#### Chicken:

- 1- Pound out the sliced chicken breast and drench in flour.
- 2- Add the butter, rosemary, and oil into a frying pan. Once heated, add the chicken.

3- Once chicken is golden brown on both sides it is ready to serve.

**Garlic Sauce:**

1- Sauté garlic in oil, then add chicken stock with fresh rosemary leaves.

2- Strain and reduce by half.

3- Bring to a boil and add garlic puree and lemon jus. Reduce slightly. Thicken with beurre manie, if necessary.

Add pine nuts, capers and parsley to sauce.

**Potato:**

1- Bring water to a boil. Add potato and boil until soft. Remove potatoes, and save some water.

2- Mash potatoes with a whisk. Add olive oil, lemon zest, and saved water. Salt to taste.

**To Finish:**

1- Serve with 30 grams of mashed potato and garlic sauce.

2- Serve with grilled asparagus, Italian parsley, and lemon julienne confit.

3- Garnish with basil and parsley per picture.