



AIR DRIED HAM WRAPPED CHICKEN FILLET WITH TRUFFLE BUTTER

OVEN BAKE



METHOD

- 1 Preheat the oven to 180°C fan assisted or 200°C without a fan (gas mark 6).
- 2 Sear the chicken in a non stick pan with a little oil over medium high heat then transfer to a shallow roasting tray and cook for 15-20 minutes until the chicken is cooked through & piping hot.
- 3 Remove from the oven & serve straight away.

SERVING SUGGESTION

Serve with wilted spinach & new potatoes.

FOR BEST RESULTS, OVEN BAKE

CORE TEMPERATURES	OUT OF THE OVEN	AFTER RESTING
WELL DONE	65-68°C	72-75°C

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!

Jeff Baker

Executive Development Chef

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