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Poached Chicken Roulade with Sherry Beurre Blanc

Makes 4 portions

- 4-4 ounce boneless skinless chicken breasts, butterflied then pounded thin
- 4 slices brie cheese
- 8-12 leaves fresh basil
- 4 ounces sliced ham

Lay the prepared chicken breast out on a sheet of plastic wrap, layer with basil leaves, brie cheese and ham slices.

Roll the layered chicken breast then wrap tightly in the plastic wrap. Tie off both ends.

Poach in simmering water for approximately 20 minutes or until internal temperature is 160 degrees with a probe thermometer.

While the chicken is poaching, prepare the sherry beurre blanc.

- ½ cup dry sherry
- Juice from half a lemon
- 1 teaspoon chopped shallot
- 4 tablespoons butter cut into cubes

Combine sherry, lemon and shallot in a small saucepan, reduce to a syrup, add the butter and whisk to combine.

Remove the chicken from the poacher, place on a clean cutting board, remove the plastic, slice the chicken and arrange in on your serving platter, spoon the beurre blanc over and present it to your guests.