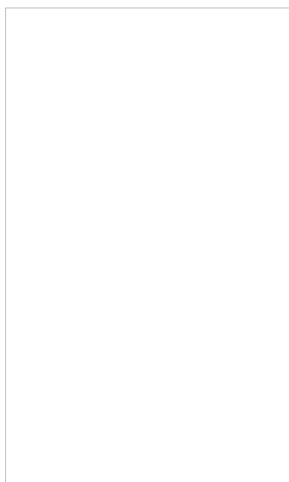


## Pollo alla Valdostana



### INGREDIENTS

(4 portions)

4 boneless free range chicken breasts

[Extra virgin olive oil](#)

3/4 cup dry white wine

150gr prosciutto "cotto" ham

120gr [Fontina DOP](#)

2 eggs

Salt to taste

150gr breadcrumbs

## Wine pairing suggestions



[Petite Arvine, La Source](#)

## Description

The pollo alla Valdostana, as the name suggests, is a typical dish of the Aosta Valley, it is an easy, hearty dish, full of flavours made by creating a pocket in the chicken breast and then stuff it with ham and fontina cheese. Depending on your personal taste, the ham and cheese can be varied as to obtain milder or richer flavours.

## Preparation

Clean the chicken breasts, open them on one side as to create a pocket. Arrange the chicken on a chopping board and fill each pocket with ham and cheese, seal the chicken breast by pressing the edges with your fingers, a tooth stick can be used if necessary.

Beat the eggs, gently dip the chicken and coat each breast with breadcrumbs.

The original recipe says that the chicken breasts must be fried, but a lighter alternative is cooking the chicken in the oven. If frying the chicken, pour the extra virgin olive oil in a frying pan over medium heat, when it starts frying add the chicken breast until golden brown, about 5 minute per side.

Add wine and deglaze the pan by scraping the bottom with a spatula to incorporate the browned bits into the sauce.

If cooking in the oven, place the chicken on a baking tray covered with greaseproof paper, pour some extra virgin olive oil on top and cook at 180 degrees C for about 15 minutes.

Turn on the grill function and continue cooking for another 5 minutes, until the chicken turns well browned.

