







# Fried Chicken breast in a jacket of ham with wedges

for 50 portions

Ingredients:	
25 pieces chicken fillet	
50 pieces ham	
1500 ml vegetable stock	
250 ml White wine	
120 g clarified butter	
3750 g Wedges	

## Preparation:

Chicken fillet: Season the chicken fillet and wrap it in ham. Fry it in the clarified butter on both sides and put it into the plate russe. Pour the vegetable stock to the remaining meat juice. Put it in the oven for about 15 minutes. The core temperature should be 78 degrees.

Wedges: Put the wedges on a baking paper and bake them at 180 degrees for 20 minutes. Turn it sometimes.

Prepare the meal, the wedges and the carrots on a plate and serve it to the guests.

Allergies: a, G, L, O

*Viktoria, Lisa*

