

POULTRY LOLLY WITH KALAMATA OLIVES



USED BRESC PRODUCTS



Black garlic puree 325g



Black Kalamata olives tapenade 1000g



Mushroom mix 450g

INGREDIENTS

4

- 6 slices Jamon serrano
- 2 chicken fillets
- 15 g egg white
- 5 g Besc Black Kalamata olive tapenade
- 50 g mayonnaise
- 3 g Besc Black garlic puree

PREPARATION METHOD

Place the slices of Jamon serrano on plastic foil next to other. Slice the chicken fillet very finely and cover the Jamon serrano with the chicken fillet. Remove the inner fillets and puree them with the egg white and Kalamata olive tapenade. Squash the chicken fillets on the Jamon serrano and spread the chicken-olive farce on them. Season with salt and pepper. Roll it up tightly in aluminium foil. Cook the roulade at 100 °C until they have a core temperature of 75 °C. Leave the roulade to cool, then cut into lollies. Mix the mayonnaise with the tapenade and the black garlic. Serve the roulade with a lolly stick in it and garnish with the mayonnaise and suitable cress.