MYSTERIOUS CHESTS



INGREDIENTS FOR 4 PERSONS

- 400g minced chicken
- 70g potato flakes
- 30g goat cheese ricotta
- 40g Red Cabbage Sauce
- 70g Crem-A-Poche Gorgonzola Cheese PDO
- 100g Peppers Cream
- 15g Grill-Universal, Seasoning Salt
- q.s. Pitted Leccino Olives

METHOD

- Season 400g chicken mince with 70g potato flakes, the mixture and the cabbage sauce. Spread on a sheet of baking paper and give a thickness about half a cm, create regular six-centimetre squares.
- Garnish with olive powder.
- Bake in the oven at 180° for about 13 minutes. Serve on a hot plate with a spiral of pepper cream and gorgonzola cream.
- Garnish with olive powder.

PRODUCTS IN THIS RECIPE



Red Cabbage Sauce



Crem-A-Poche Gorgonzola Cheese PDO



Peppers Cream



Grill-Universal, Seasoning Salt



Pitted Leccino Olives