

# Red Grape & Rosemary Stuffed Chicken Breast In a Puff Pastry Net



**aroma**  
KITCHEN

## INGREDIENTS

- 1 whole chicken breast approx 400g
- 100g chicken mince
- 3 tbsp red grape and rosemary chutney
- 1 puff pastry sheet
- 2 tbsp Colman's Mustard**
- 1 large carrot
- 1 large potato
- 1 truffle butter
- 2 broccoli florets
- 1 beef jus



## METHOD

- 1 Use a sharp knife to open a pocket lengthwise in the chicken breast, mix the chicken mince with the chutney and fill the breast.
- 2 Brush the chicken with mustard on the outside and place for 20 minutes in the freezer to set.
- 3 Then use a Lattice cutter to cut the puff pastry sheet and cover the chicken with.
- 4 Cook in a preheated oven at 190°C for 35 minutes.
- 5 Meanwhile cut in potatoes in cubes and boil until softened, then mash with the truffle butter.
- 6 Cut the carrots in sticks and blanch until cooked, same for the broccoli then toss in salted butter and seasoning.
- 7 Serve with beef jus.