

Chicken involtini with sauerkraut-pumpnickel filling | Mushroom - Pasta | confited grapes | Verjus - Jus



Cuisine: German

Food category: Poultry



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Program steps

Preheating: 195 °C

1	Hot air	100 %	Termination by time	00:10 hh:mm	180 °C	100 %	
2	Combination	35 %	Termination by time	00:06 hh:mm	135 °C	80 %	

Ingredients - number of portions - 10

Name	Value	Unit
chicken involtini		
Name	Value	Unit
corn-fed chicken breast	5	pcs
cooked sauerkraut	500	g
pumpnickel slices	3	pcs
Salt	5	g
freshly ground black pepper, ground	3	g
Butter	10	g

mushroom pasta

Name	Value	Unit
pasta dough	200	g
mushrooms as desired	500	g
shallot	80	g
chopped rosemary	10	g
Salt	5	g
freshly ground black pepper, ground	3	g
breadcrumbs	100	g
sour cream	50	g
chopped parsley	30	g
white wine	50	ml
Butter	100	g

Directions

Finely chop the pumpnickel and toast it in some butter. Then mix it with the cooked sauerkraut and chill. Trim the corn poulard, halve it lengthwise and flatten it to about 3 mm thick. Season the meat with salt and pepper, fill it with sauerkraut, and roll it up. Secure it with kitchen twine or a roulade needle. Preheat the Retigo combi steamer to 180°C hot air and cook the roulades on a roasting tray for about 10 minutes. Chill the cooked roulades in the blast chiller.

Coarsely chop the mushrooms for the ravioli, sauté with the diced shallots in olive oil, seasoning with salt, pepper, and rosemary. Continue to sauté, deglaze with white wine, add sour cream, and let everything simmer for 2-3 minutes. Now bind with breadcrumbs until a slightly firm consistency is achieved. Then chill in the blast chiller. Roll out the pasta dough, fill with the mushroom mixture, and form flat ravioli. Cook the ravioli al dente, briefly toss in liquid butter, and cool.

Halve and seed the grapes. Slightly caramelize the sugar with butter in a pan, deglaze with white wine, and add the grapes. Briefly toss everything and then cool.

For the Verjus jus, heat a light poultry jus and season with verjus. If necessary, reduce further and bind with starch.

For serving, arrange 3-4 ravioli cold on a plate and place the cold halved roulade on top. Now regenerate in the

Name	Value	Unit
4 tble spoons Olive Oil	50	ml

confit grapes

Name	Value	Unit
red grapes	200	g
Butter	50	g
sugar	50	g
white wine	50	ml

Verjus-Jus

Name	Value	Unit
poultry gravy	500	ml
Verjus	200	ml
cornstarch	50	g

Nutrition and allergens

Allergens: 1, GLU, GLUTEN

Minerals: Ca, Calcium, Iron, K, Magnesium, Mg, Mn, Na, P, Phosphorus, Potassium, Sodium, Sodium: 38758 mg, Zn

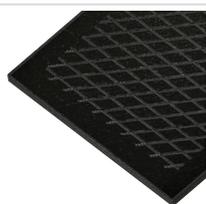
Vitamins: A, B, B vitamins, B6, C, Folate, K, Vitamin A, Vitamin C, Vitamin E, Vitamin K

Nutritional value of one portion	Value
Energy	679.9 kJ
Carbohydrate	41.2 g
Fat	14.6 g
Protein	6.4 g
Water	115.9 g

Retigo combi steamer at combi steam 135°C with 35% humidity and 80% fan speed for 6 minutes. In the Retigo Blue Vision, it is best to use the insertion timer. Warm the verjus jus and the grapes. Remove the regenerated plate from the steamer, drizzle with a bit of jus, and garnish with a few grapes and a sprig of rosemary.

Instead of ravioli, fine tagliatelle with sautéed wild mushrooms can also be served.

Recommended accessories



Vision Grill



Stainless wire shelving