



BEST OF RAST.
BEST OF ROAST.

CHICKEN BREAST FILLETS IN RIESLING SAUCE

RECIPE FOR FOUR PEOPLE

INGREDIENTS

600g Chicken breast fillets
(4 pieces with no skin or bone)
25g Hela 2000 chicken seasoning
¼l Chicken stock
¼l Riesling or dry white wine
¼l Whipped cream
100g Butter
Fresh herbs

PREPARATION

Season the chicken breast fillets with Hela 2000 and pre-fry in a preheated pan. Remove the fillets from the pan and keep warm. Add the white wine to the juices and reduce to ¼.

Add the chicken stock and bring to the boil. Place the pre-fried chicken breast fillets in the broth and cook in a preheated oven at 120°C for 20 minutes. Remove the fillets from the pan and keep warm. Bind the chicken stock with cold butter and dress with cream and herbs.

WHERE
REST STOPS
WERE BOREN.
