Chicken breasts

Recipe by V-ZUG Ltd.

Preparation	20 Mins
Cooking time	25 Mins
Portions	4
Appliance	CombiSteamer V6000 PowerSteam from 2022

wrapped in rösti

Potatoes

400 g mealy potatoes, peeled

Some salt

Chicken breasts

4 chicken breasts (each about 170 g)

2 slices of raclette cheese, halved

20 g rocket

4 toothpicks

Some salt

Some pepper

Clarified butter for searing

Potatoes

Grate the potatoes into a bowl and season with salt. Allow to stand for about 15 minutes before carefully squeezing out excess water.

Chicken breasts

Line the hardened glass dish with baking paper.

Cut a pocket in the chicken breasts lengthwise, stuff with the raclette cheese and rocket, then seal with a toothpick. Season generously with salt and pepper.

Heat the clarified butter in a frying pan and sear the chicken breasts on both sides, then set to one side.

Rösti wrap

Use half of the grated potato to form a bed of potato for each chicken breast in the lined hardened glass dish. Place the chicken breasts on top and cover compactly with the rest of the grated potato.

Baking

Bake the chicken breasts in the middle shelf position at 220 °C for 25 minutes using the Power hot air with steaming mode.

Cooking steps

Power hot air with steaming 220 °C for 25 Mins

Accessories

Hardened glass dish

Additional information

Created on	05.09.2023