CHEF SIMMER SAUCE

TRUFFLE MUSHROOM SAUCE RECIPES

Mushroom and Truffle Baked Chicken

Handcrafted by Chef Sophie Budd



Ingredients

4 x pieces chicken thigh, 1 x tbsp olive oil 1 x sachet sauce, 4 x slices Prosciutto 100 g Brie, 8 x fresh sage leaves

Steps

- -Heat the oil in a pan and brown the chicken
- -Pour out the sauce into the pan, squeezing all the contents out
- -Lay the Prosciutto and Brie and Sage on top
- -Bake in an oven for 20 mins at 180 C

