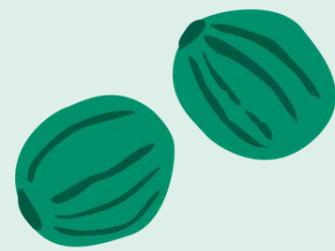


Hunters **CHICKEN** **CHASSEUR**



Ingredients

Fresh Chicken Fillets
Smoked Streaky Bacon
Verstegen Chasseur Sauce
**Verstegen Sliceable Mushroom
Sauce**
**Verstegen World Grill Sea Salt
and Lampong Pepper Pure**
**Verstegen Pink Pepper Berries
Pure**
Fresh Rosemary

Method

Make an incision into the top of the chicken fillet and stuff with 20/25 grams of the Verstegen Sliceable Mushroom Sauce.

Wrap the stuffed fillet in the smoked streaky bacon and brush with the Verstegen World Grill Sea Salt and Lampong Pepper.

Place a bed of the Verstegen Chasseur sauce into a smooth wall foil and top with two of the stuffed chicken fillets.

Garnish with the Verstegen Pink Pepper Berries and a sprig of rosemary.

Cook at 180°C for 30/35 minutes, ensure food is piping hot before serving.



Verstegen adds that extra something.

