

CORDON BLEU



INGREDIENTS

2 pieces chicken breast
100g Caprino Romano
100g Mozzarella
2 slices of bacon
Dijon Mustard

PROCEDURE

Slice the chicken breast in half horizontally, without cutting all the way through.

Place slices of mozzarella and bacon in the middle of the chicken breast. Close chicken back over.

May need to use toothpicks to hold in place.

Finely grate Caprino Romano, then mix with Dijon Mustard to create a paste to spread on top of chicken breast.

Place chicken in oven at 200C for 20 minutes.