

CHICKEN CORDON BLEU WITH SMOKY CHIPOTLE SAUCE



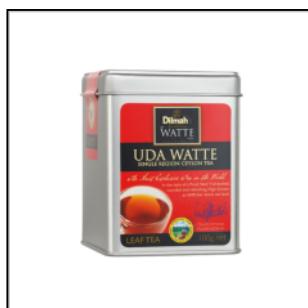
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 Goh Ti Cheong Yuliyaty binti Marijio

Punctuate the serenity of Shangri-La KL with a stop at the Lemon Garden Cafe to experience modern Malaysian, Indian, Chinese and Italian cuisines. Watch your food prepared live by their talented chefs in sparkling open-kitchens. Represented by Yuliyaty binti Marijio & Goh Ti Cheong.

- Sub Category Name
Combo
Appetisers
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



Uda Watte

Ingredients

CHICKEN CORDON BLEU WITH SMOKY CHIPOTLE SAUCE

- 400g chicken breast, pounded out to 1/2 inch thickness
- 120g thinly sliced ham
- 100g thinly sliced Gruyere cheese

Breading mix

- 150g all-purpose flour
- 400g ground bread crumbs
- 3 whole eggs, well beaten

Chipotle Sauce

- 40g chipotle chillies
- 2 Roma tomatoes
- 1 cloves garlic peeled
- 20ml olive oil
- 200ml water

Methods and Directions

CHICKEN CORDON BLEU WITH SMOKY CHIPOTLE SAUCE

- Take a piece of chicken and place 20g ham and 10g Gruyere cheese in the middle.
- Roll up the chicken breast tight, dip in the beaten egg, and then coat evenly with the breading mix.

Chipotle Sauce

- Combine chipotles, tomatoes, garlic and water in a medium-size saucepan and season with salt and pepper. Bring to the boil, reduce heat and simmer for about 15minutes. Allow to cool, transfer to processor and purée until smooth. Then strain.
- Deep fry chicken cordon bleu at 160°C for 4 minutes.
- Drizzle chipotle sauce over the chicken and serve.