



# Prosciutto-wrapped chicken with tagliatelle and Marsala sauce

**Serves** 4

**Prep** 10 mins

**Cook** 12 mins

## INGREDIENTS

- 4 free range chicken breasts
- 8 slices prosciutto
- 350g fresh egg tagliatelle pasta
- 200ml Marsala wine
- 4 tbsp crème fraîche
- 400ml chicken stock
- 8 sage leaves
- 1 banana shallot, diced
- 1 clove garlic, minced
- 6 chestnut mushrooms, sliced
- 4 sprigs thyme

## METHOD

- 1 Butterfly the chicken breasts and season lightly with salt and cracked black pepper.
- 2 Lay out the prosciutto slices into groups of two slices overlapped on a chopping board. Next add two sage leaves to each group of ham and lay on the chicken breasts, wrapping each breast with the prosciutto.
- 3 Heat a non-stick pan on the stove top. Add a splash of oil and sear each wrapped chicken breast for one minute on both sides.
- 4 Transfer onto a baking tray and cook at 180°C for eight minutes.
- 5 While the chicken is cooking, heat a pan of water to cook the pasta. Take the frying pan used to cook the chicken, add the diced shallot and garlic to the oil and cook for one minute to soften, then add the mushroom and cook for a further minute.
- 6 Add the Marsala wine and simmer until reduced by half. Add the chopped thyme and stock and reduce by half again then lower the heat and whisk in the crème fraîche.
- 7 Blanch the pasta for three minutes, drain, then add to the sauce. Season to taste, then present in serving bowls. Finally take a clean board and knife, cut the chicken in half and present on top to serve.



## JAMES TANNER

*James developed his chef experience both in the UK and New York before opening his first restaurant with his brother Chris in 1999. This led to the opening of the Barbican Kitchen in 2006 and since then James has appeared on numerous TV shows, currently holding a chef slot on ITV's Lorraine.*



## WINE PAIRING

The citrus notes of **Moët Grand Vintage 2012** add a touch of freshness to the richness of the sauce, similar to finishing the dish with fresh lemon zest. The hint of iodine in the Champagne also matches the saltiness of the prosciutto perfectly to create extra layers of savouriness.