

Tournedos of Chicken filled with Black Forest Ham & Pepper Brie

200g	Chicken supreme, skinless x 4
6-8 slices	Black forest ham
300g	German brie with peppercorn
2 bunches	Parsley, flat
1 dstpn	Pink peppercorns
150ml	White wine
400ml	Whipping cream
	Salt and pepper



Cut the chicken supremes in half through the middle and baton out slightly with a meat tenderiser or rolling pin.

Lay out on your work surface a large piece of cling film and arrange the flat parsley into a 40 x 20cm rectangle. Place the chicken on top leaving no gaps followed by the ham.

Remove the rind and slice up the brie. Place along the middle of the chicken and ham. Very carefully, using the cling film to assist, roll up the chicken and ham encasing the cheese inside. Tightly roll up the cling film and then in foil.

Chill for 1 hour then place on a tray and cook at 188oC for 40-45 mins.

Remove from oven and rest for 15 mins. Carefully remove foil and cling film. Slice and serve on spätzle with pink peppercorn sauce.

Pink Peppercorn Sauce

Slightly crush the peppercorns, add the wine and reduce by half on a medium heat.

Add the cream and reduce the sauce until it looks like double cream consistency. Season and serve.