



Baked Chicken with Saffron Cream Sauce

YIELD: 2 servings

Ingredients

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| 1 med | Free Range Organic Chicken |
| 2.5 oz | HACO Saffron Cream Soupmix |
| 1 qt | Water |
| 1 oz | Tartufi Morra Truffle Peelings |
| 2 oz | Pinot Grigio |
| | HACO Hacomat Seasoning, to taste |
| | Villa Manodori XV Olive Oil |
| | Heavy Cream |

Preparation

Baked Chicken

Cut chicken into separate pieces. Season chicken with Hacomat. Pan sear chicken with olive oil until chicken is browned. Oven bake chicken until completely cooked.

Saffron Cream Sauce

Put saffron blend in warm water and bring to a boil. Let simmer for 5 minutes for maximum flavor. Finish with heavy cream, or as desired. Add Pinot Grigio and simmer for about 2 minutes.

Setting

Place chicken as desired on plate, pour saffron cream over chicken until coated well. Garnish with truffle peelings.

Specialty Ingredients

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| #365 | HACO-SWISS SAFFRON CREAM SOUPMIX |
| | Europa Black Indium Truffle Peelings |
| | Villa Manodori XV Olive Oil |
| #513 | HACO-SWISS HACOMAT SEASONING |