



# Chicken breasts

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	25 Mins
Portions	4
Appliance	CombiSteamer V6000 PowerSteam from 2022

wrapped in rösti

## Potatoes

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400 g mealy potatoes, peeled

Some salt

## Chicken breasts

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4 chicken breasts (each about 170 g)

2 slices of raclette cheese, halved

20 g rocket

4 toothpicks

Some salt

Some pepper

Clarified butter for searing

## Potatoes

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Grate the potatoes into a bowl and season with salt. Allow to stand for about 15 minutes before carefully squeezing out excess water.

## Chicken breasts

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Line the hardened glass dish with baking paper.

Cut a pocket in the chicken breasts lengthwise, stuff with the raclette cheese and rocket, then seal with a toothpick. Season generously with salt and pepper.





Heat the clarified butter in a frying pan and sear the chicken breasts on both sides, then set to one side.

## Rösti wrap

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Use half of the grated potato to form a bed of potato for each chicken breast in the lined hardened glass dish. Place the chicken breasts on top and cover compactly with the rest of the grated potato.

## Baking

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Bake the chicken breasts in the middle shelf position at 220 °C for 25 minutes using the Power hot air with steaming mode.

## Cooking steps

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**Power hot air with steaming 220 °C for 25 Mins**

## Accessories

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Hardened glass dish

## Additional information

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