

## ***Involtini di Pollo al Latte/Chicken Roll-Ups***

### **Ingredienti Per 2 Persone**

- 500 g (about 1.1 lb) of chicken/*pollo* breast/*petto*-> *petto di pollo* thinly sliced
- 2-3 thin slices of *prosciutto cotto*/ham
- *Fontina* or *Scamorza* or another tasty cheese
- About 10 fresh sage/*salvia* leaves/*foglie*->*foglie di salvia*)
- *latte*/milk
- *olio d'oliva*
- *sale*
- *noce moscata*

### **Procedimento**

1. Preheat the oven at 200 degrees C/400 degrees F.
2. Out of 500 g of *petto di pollo* you should get about 16 thin slices (you can also buy the chicken breast pre-sliced).
3. Pound the chicken slices to tenderize them.
4. Layer each cutlet with a small piece of ham, half a leaf of sage, a small piece of cheese and a few grains of salt.
5. Roll up tightly and seal with a toothpick.
6. Lightly coat the bottom of a porcelain or pyrex baking pan with olive oil and place the chicken rolls/*involtini di pollo* side by side.
7. Let them bake for about 10 minutes, flipping them until some parts get brown.
8. Then cover with milk, season with salt and ground nutmeg and bake for another 20 minutes or until the chicken is fully cooked and the milk is creamy.

As an alternative, you can cook the *involtini* in a non-stick pan or skillet initially at medium-high, then at medium heat. When you will be over 21, between steps 6 and 7 you can add a glass of wine and let the alcohol evaporate.

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