



Two Tubers

All things potato and truffle

Chicken Rolls with Capsicum Truffle Sauce

Ingredients

4 boneless chicken Maryland or, 8 chicken thighs or, a mixture of both. These can be either skin-on or skin-off, depending on personal preference.

Jar roasted red capsicum.

Jar semi-dried tomatoes.

1 pack prosciutto or similar (cured ham)

1 pack pancetta or similar (cured pork)

6 to 8 potatoes suitable for roasting (I used Fontane)

1 tsp Bi-Carb soda

375 g green beans

4 anchovies

1 tbsp White Balsamic

Pinch Salt

Method

Peel and cut potatoes into chunks. Place the potatoes in a saucepan and cover them with water. Add the bicarbonate of soda and bring to a simmer, then simmer until just tender.

Prepare capsicum and sun-dried tomatoes by draining and slicing them into strips. Open the prosciutto and pancetta and place them on the board or plate, ready for assembly. Separate the drumstick from the thigh if using Maryland. Lay a piece of pancetta on the board covered by a piece of prosciutto and then a piece of chicken. Place a piece of sun-dried tomato and capsicum at one end of the chicken, and using the pancetta and prosciutto, roll up tightly to enclose the capsicum and tomato. The prosciutto and pancetta can make this very rich, so you don't need to roll every piece of chicken in them. I used Maryland and did the drumstick without and the thigh with prosciutto and pancetta. Once rolled, place the chicken on two large skewers. I had four rolls per skewer with the chicken drumsticks in the centre.

Drain the potatoes and allow them to air dry. Heat oil in an oven-safe pan and add potatoes. Fry the potatoes, turning occasionally. Once all surfaces of the potatoes have been browned, place the chicken skewers on top of the potatoes and put in a 180-degree oven for 20 minutes. While the chicken is cooking, prep the beans by topping and tailing and, if necessary, rinsing and making the capsicum sauce. Drain 3 whole roasted capsicums (or the remainder of the jar) and place on a chopping board. Top with 4 anchovies. Using a knife, chop through the anchovies and capsicums. Keep running the knife through and turning the mix over to create a paste consistency. Add the truffle mustard and keep running the knife through. This sauce can also be made in a food processor, but I like some texture. Place the mixture in a bowl and stir with a fork. Add the white balsamic, stir, and then add the salt. Taste and adjust the seasoning if required. Cover and refrigerate.

Remove the chicken from the oven and turn the potatoes. Place back in the oven for another 15 minutes. Remove the potatoes from the oven, turn them, and place the beans between the potatoes and the chicken. I put one chicken skewer on top of the other while turning the



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potatoes over and placing the beans. Return to the oven for 15 minutes. Remove the chicken from the oven and take it off the skewers, checking to ensure it is cooked through. If necessary, return the dish to the oven for an additional 10 minutes.

Remove the capsicum sauce from the refrigerator and stir. Place the chicken, potatoes and beans on a plate and serve with the sauce.