Taleggio, pear and basil chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

For 4 people

- 4 chicken breast fillet
- 4 slices of Taleggio cheese*
- 1-2 fresh pears, sliced
- 2 handfuls of fresh basil leaves, finely chopped
- 3 tablespoons sugar
- 150 ml water
- salt, pepper to taste
- lamb's lettuce/songino
- red chicory leaves/chioggia
- rocket leaves/rucola/arugula
- cherry tomatoes
- extra virgin olive oil
- balsamic vinegar (optional)

*soft, creamy Brie-like Italian cheese, quite stinky cheese

Instructions

- In a bowl, toss together the salad leaves and cherry tomatoes, add a dash of balsamic vinegar and olive oil, mix well and then divide over 4 plates.
- In a small pot, caramelise the sugar by heating together the sugar and water, stirring frequently.
- When the sugar is caramelised, add the chopped basil leaves.
- Continue to cook this over low fire until the basil leaves soften and the mixture becomes syrupy in consistence, then set aside.

- Heat up your oven grill.
- On a baking sheet, lightly oil the 4 chicken breasts, season with salt and pepper, then grill for 3-4 minutes on each side.
- When the second side is done, take chicken out, add the pear slices first, then top with the Taleggio slice.
- Grill again until the Taleggio melts.
- Put 1 chicken breast on each salad plate, and drizzle the basil syrup over the chicken.
- Buon apetito!