



Chicken scaloppini in a Strawberry reduction sauce

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Ingredients

(make 2 servings):

Sauce:

- 2 Pomegranate;
- 2 Strawberries, thinly sliced;
- 10 black peppercorns or so;
- 2 sage leaves;
- Sugar (optional);
- salt and pepper;
- Cornstarch.

Scaloppini:

- 1tbsp butter;
- Olive oil;
- 250g chicken breast sliced thinly;
- all purpose flour;
- 1 medium clove garlic;
- about 1/3 cup of white wine;
- salt & pepper;
- 2 strawberries to garnish.

Instructions

We need to start with the pomegranate, the scaloppini will cook in a matter of minutes if the chicken is sliced thinly.

To seed the pomegranates, open them up using a fork by piercing them with its tines

and using it as a lever to break the fruit in chunks. To seed each chunk, take a bowl and hold each chunk, seed side down, in your hand with your fingers slightly opened. Using a sturdy wooden spoon or spatula, bang the piece of pomegranate on its skin; releasing this way the seeds into the bowl.

We will need the juice from these pomegranate, to do this you might use a potato ricer or a food mill to press the seeds.

Keep few grains of pomegranate as garnish.

In a small sauce pan, bring the pomegranate juice to a simmer and let it reduce of about two thirds or until syrupy; this should take around 15 minutes. Toward the end of the reduction process, drop in the black peppercorns. When ready, switch off the flame and drop the sage leaves and the sliced strawberries into the hot reduction. Cover and let sauce steep for 10-15 minutes.

In the meantime prepare the scaloppini. Drench the slices of chicken breasts in the flour and pat any excess flour out of them. In a pan, warm up the butter with a little bit of olive oil and when warmed enough cook the scaloppini letting them brown nicely. At this point drop in the sliced garlic and let it cook slightly; sprinkle them with some salt, add the white wine and let it evaporate on high flame. Your scaloppini are about ready, sprinkle them with some black pepper, cover and keep them warm while you finish the sauce.

Using a fine mesh sieve, strain the pomegranate reduction pressing down all the solids pushing the strawberries through the sieve. Taste the sauce, add some sugar if necessary, salt and pepper. Prepare some cornstarch slurry by melting 1 tsp of starch in a little bit of cold water. Bring the sauce back to a simmer and thicken with the cornstarch slurry adding it little at a time.

To serve, lay the chicken scaloppini on the serving dishes, coat with the sauce and decorate with few pomegranate seeds and a fanned strawberry.