

## Ingredients:

- \* 400 g chicken breast
- \* 100 g speck
- \* 120 g fontina cheese
- \* Fresh sage
- \* Extra virgin olive oil
- \* Salt
- \* Pepper

## Steps:

1. Preheat the oven to 200-240°C.
2. Cut the chicken breast in half, then beat it using a meat mallet to open it.
3. Prepare 3/4 sheets of cling film (at least 40 cm long), overlapping each other.
4. Place two slices of speck slightly overlapping, so they form a single slice, then place one chicken breast slice on top.
5. Season with oil, salt, pepper, and 2 fresh sage leaves.
6. Finish with a slice of fontina cheese, finely diced or julienned.
7. Start rolling the chicken breast using the cling film, forming a "roll".
8. Once the roll is formed, insert it into a vacuum bag for sous vide cooking, portion, and sealing.
9. Repeat the process for all chicken breast slices.
10. Place all the rolls in a tray for steaming.
11. Cook for 2 hours.
12. Remove the rolls from the oven, or serve them by grilling them for 5 minutes in a BLACK.20 or FAKIRO.
13. Serve once the speck on the outside is crispy and golden.