

# Chicken roulade with camembert and fresh basil linguini

**Recipe for 4 persons**

## Description

Chicken breast stuffed with camembert cheese and sage served with fresh basil linguini and beurre blanc.

## Note

Add the lemon zest to enhance the flavor of the pasta and poultry.

## Ingredients

### For the tagliatelle

- 200 Gr Linguine
- 2 Clove(s) Garlic
- 4 Sprig(s) Basil
- 1 Box(es) Cherry tomatoes
- 50 Gr Parmigiano reggiano
- Olive oil
- Salt and pepper

### For the chicken breast

- 4 Unit(s) Chicken breast
- 8 Sprig(s) Sage
- 160 Gr Camembert
- Olive oil
- Salt and pepper

### For the sauce

- 4 Unit(s) Shallot
- 8 Sprig(s) Sage
- 150 Ml White wine
- 150 Gr Butter
- Olive oil
- Salt and pepper

## Preparation

- Preparation time **45 mins**
- Preheat your **four** at **425 F°**

### General preparation

Using a kitchen hammer flatten the chicken breasts. Chop the shallots. Take off the basil leaves from the stem. Using a peeler, realise shavings of parmesan.

### Chicken preparation

Place the sage leaves and camembert on chicken breasts. Roll breasts tightly and hold your rolls with a skewer. In a nonstick skillet, drizzle some olive oil and sear the roulades of chicken 2 minutes per side. Finish cooking in oven for 12 to 15 minutes. Let rest a few minutes before slicing them.

### Sauce preparation

Using an absorbent paper, remove any excess fat from the cooking skillet that was used to sear the chicken roulades. Drizzle some olive oil and sweat the shallots for 1 minute. Deglaze with white wine and reduce by half. Off the heat, whisk the sauce with cold butter cubes.

#### Preparation of the linguini

In a saucepan, boil a large quantity of salted water. Plunge the linguini and cook following packaging instructions or until al dente. Drain and set aside in a large bowl. Incorporate the chopped garlic, cherry tomatoes, and chopped basil. Season with salt and pepper.

#### To serve

Each plate drop a roll of chicken topped with beurre blanc sauce and accompany a nice portion of fresh linguini with basil garnished with parmesan shavings.

**Bon appétit!**