

## CHICKEN BREAST with Dried Porcini Mushrooms

Serves 4

2 individual chicken breasts, skinned and boned  
½ cup of flour for dusting  
½ oz of butter  
6 tablespoons of extra virgin olive oil  
2 garlic cloves  
1 oz of dried Porcini, soaked in lukewarm water  
Fresh parsley  
Salt and white pepper  
3 oz of chicken stock

Divide the chicken breast in two, butterfly and flatten them. Make a light chicken stock with the trimming and some fresh vegetables (onion, carrot, garlic, basil, parsley, pepper corns, bay leaf). Lightly flour the breasts.

Roast them in a pan with extra virgin oil, until golden, then deglaze the pan with some stock and set aside.

Soak the dried Porcini in lukewarm water for about 4 minutes, and then drain them. Save part of the water. Cut them in a 1/2 in pieces and put them in the pan.

Cook the breasts with the mushrooms, add few tablespoons of stock, and cover for few minutes. Taste the sauce. If it's too weak, add some of the mushroom water. Season with salt and white pepper. Stir in the butter to lace the sauce. Serve.

Submitted to Villa Vita by Chef Giuseppe Mazzocchi, "The Tuscan Cook"  
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