



Creamed potatoes filled-chicken

Ingredients:

Chicken breast

1 unit (250g.)

Bacon

1 tbsp.

Cheddar cheese

1 tbsp.

Mozzarella

1 tbsp.

Roquefort

1 tbsp.

Bread crumbs

1 tbsp.

Corn flour

1 tsp.

Potato

1 unit

Cream

10 lbsps. (100 cc.)

Preparation

Dice the bacon, the cheddar cheese, the mozzarella and Roquefort in small cubes. Mix them with bread crumbs, the flour and the egg to finish the filling. Make a deep cut in the chicken breast, add salt and fill in the chicken. Place the chicken in one of the sides of the Multi-Cocción. Dice the potatoes or cut them in noisette potatoes, add the cream, salt and pepper and place them in the other compartment of the MultiCocción. Cook for 5 minutes.

