



Papillotte with Chicken Philadelphia, Romanesco broccoli and oyster mushrooms



15 min. + 15 min. on the BBQ



10 persons



Ingrediënten

- 1.5 kg Chicken roulade Philadelphia
- 0.5 kg Romanesco broccoli
- 0.5 kg celeriac
- 250 g oyster mushrooms
- 2.5 dl soy cream
- 200 g herb cheese
- Pepper & salt
- Fresh parsley
- 10 sheets of baking paper
- Cooking string

Bereiding

Cut the Chicken Roulade Philadelphia into 1 cm thick slices.

Cut the celeriac into strips and cut the outer florets from the broccoli. Blanche the Romanesco broccoli and the celeriac in salted water for $\pm$ 5 minutes. Refresh the vegetables.

Tear the oyster mushrooms into strips.

Make the packets (using double-folded baking paper) and put 2 slices of Chicken Roulade Philadelphia in each. Now place the vegetables (tie one side of the packet) and add a dash of soy cream and some herb cheese. Season with pepper and salt. Close the packet on the other side.

Leave the packet under the lid of the BBQ for $\pm$ 20 minutes at 180°C.

Before serving, shake the packet.

Finish with parsley.

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