



CHICKEN SALTIMBOCCA WITH BASIL AND TOMATO CONFIT
MASHED POTATOES WITH OLIVES
(serves 6)

INGREDIENTS

6 small chicken breasts, pounded very thin (called escalope of chicken)*
6 slices of prosciutto
½ bunch of fresh basil leaves**
18 pieces of tomato confit (purchased or see recipe on next page)
¼ cup (50 g) grated Parmesan cheese
Salt, pepper
12 large potatoes
¼ cup (50 g) heavy cream
¼ cup (50 g) unsalted butter
pitted kalamata or other cured black olives, coarsely chopped



METHOD

1. Place unpeeled potatoes in pan with cold water. Bring to a boil and cook for 30 minutes. Remove peels from potatoes, then crush potatoes gently with cream and butter using a fork. Do not stir or overmash. Gently mix in olives as desired.
2. Preheat oven to 350° F.
3. Place chicken between 2 pieces of plastic wrap and flatten with a saucepan until they are thin.
4. On each escalope place a slice of prosciutto, some basil leaves, 3 pieces of tomatoes confit and some of the Parmesan cheese. Roll escalope tightly, starting at the smaller end, and secure with a wooden skewer.
5. In a frying pan, lightly brown the escalopes using some of the tomato confit oil. Put them into an ovenproof dish and bake in oven for about 8 minutes.
6. Plate the dish by creating a pile of the potatoes in the center. Cut the meat into several pieces on the bias and place on top of the potatoes.

* You can substitute veal for the chicken

** You can substitute sage or cilantro for the basil.

TOMATO CONFIT

(recipe adapted from <http://www.tinyfarmhouse.com/2012/09/how-to-make-tomato-confit>)

INGREDIENTS

12 medium tomatoes (2 to 3 pounds of tomatoes),
Roma tomatoes recommended
2/3 cups olive oil
1 tablespoon dried oregano
kosher salt
freshly ground black pepper



confit with red and yellow tomatoes

METHOD

1. Preheat the oven to 225° F.
2. Line a 9 by 13-inch rimmed baking sheet with parchment paper, with paper coming up the sides.
3. Rinse the tomatoes and remove their stems. Cut away any blemished or imperfect parts of each tomato. Cut an "x" into the base of each tomato.
4. Remove skins from tomatoes as follows: Bring 4 - 6 cups of water to a boil in a medium saucepan. Once the water is boiling, place several tomatoes into the water and boil for 10 to 15 seconds, just enough time to see the skin splitting up the sides of the tomatoes from the "x" that you made. Transfer the tomatoes from the water to a colander, rinse with cold water so that they are cool enough to handle, and peel and discard the skins. OR transfer tomatoes to a bowl filled with ice water until they are cool, then peel and discard skins. Repeat until all tomatoes are skinned.
5. Slice the tomatoes in half lengthwise, cut out and discard the core. If using a tomato that averages 4 ounces, such as the Romas, they only need to be cut in half. Pieces should be about 1½ to 2 ounces. Medium-sized tomatoes average 6 to 8 ounces, so once they're cored, cut each tomato into quarters to get to the 1 1/2 to 2 ounce range. If you're unsure of the weight of your tomatoes, weigh them before plunging them into the boiling water bath.
6. Place the tomato pieces in a single layer on the baking sheet, cut side up. Sprinkle them with salt, pepper, and oregano. Pour the olive oil over the tomatoes, coating each one with the oil.
7. Roast for 5 hours, until the tomatoes are reduced to about half of their original size. Allow the tomatoes and oil to cool slightly, then transfer the tomatoes to a canning jar or storage container, pour the used oil over the tomatoes.

Tomato confit will keep up to 1 week in the refrigerator.

Recipe can be halved or doubled as needed.