

# ***Ballencrieff Bacon Wrapped Chicken Breasts***

## **Ingredients:**

- 2 Chicken fillets
- 4 Slices Ballencrieff smoked bacon
- Mushrooms (as much as you like)
- 120 ml single cream
- 1 Glass white wine
- Butter

## **Sauce Method:**

1. Pour stock into pan with small knob of butter.
2. Add mushrooms as required.
3. Add wine and heat adding cream until sauce thickens.

## **Method:**

1. Place the bacon nose to tail to form two rectangles.
2. Chop some mushrooms
3. Place chicken breast on each rectangle of bacon.
4. Pile mushrooms on each chicken breast.
5. Wrap bacon over chicken and mushrooms to form parcel.
6. Wrap in foil.
7. Bake in oven at 150°C for 30 mins.
8. Remove parcels and keep warm.

## **To serve**

Arrange parcels on cooked tagliatelle and pour over sauce.