

Chicken Wrapped in Phyllo Dough

Serves 6

- 1 ½ tablespoons unsalted butter
- 2 shallots, finely chopped
- 2 cloves garlic, pressed
- 8 oz button mushrooms, thinly sliced
- ½ oz porcini mushrooms, soaked in ½ cup warm water for 30 minutes
- ¼ cup chopped flat leaf parsley
- 6 boneless, skinless chicken breasts (about 4 oz each), lightly pounded
- 12 sheets phyllo dough
- 3 tablespoons clarified butter
- 4 oz Fontina cheese, grated

In a sauté pan, melt the butter. Add the shallots and sauté for 3-5 minutes or until translucent. Add the garlic and sauté 1 minute more. Add the button mushrooms and sauté 3-5 minutes.

Drain the porcini, reserving the soaking liquid, and chop. Add the porcini to the pan. Strain the soaking liquid and add to the pan. Continue cooking until the liquid has almost evaporated. Add the parsley and season to taste with salt and pepper and allow to cool.

Season the chicken breasts with salt, pepper. On a clean work surface, lay one sheet of phyllo with the short end facing you. Brush lightly with the clarified butter and top with another sheet of phyllo.

Place a chicken breast about 1 inch away from the edge of dough closest to you. Top with 1/6th of the mushroom mixture and sprinkle with cheese. Fold the 2 long ends of dough over the chicken breast so they meet in the center. Carefully roll the chicken in the phyllo, like a burrito, and place on a baking sheet. Repeat the steps with the remaining phyllo, chicken, mushrooms, and cheese.

Bake in a preheated 350° oven for 30-40 minutes, until pastry is golden and the chicken reads 165° on an instant read thermometer.

Wine Pairing: Villa del Monte 2012 Pinot Noir Reserve, Santa Cruz Mountains, William Vincent Vineyards