

Welcome to Our "Good Life Page"

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Stuffed Boneless Chicken Breasts in White Wine

"This wonderful stuffed chicken breast recipe ("*Involtini di Pollo*" in Italian) is great for any night of the week, but it is also a lovely choice for serving to special dinner guests. This recipe will make enough for 4 to 6 guests. The Campania region of southern Italy is one of my favorite places on earth with its breathtaking Amalfi coast, splendid citrus fruits, world famous buffalo mozzarella cheese, and sumptuous local dishes. In a trendy trattoria in the beautiful city of Naples, I fell in love with what I would describe as a stuffed chicken breast "work of art", very similar to the

recipe I am sharing with you this month. When I returned to the states after that visit, I tried to recreate the dish, and I think I came pretty darn close. Of course, it will never be quite the same without the magical view of the Mediterranean coastline!

This month my brother, Bruno, has chosen a delightful white wine pairing to compliment the rich yet delicate flavors of this chicken dish - [Aveleda Follies](#). He has also out-done himself with his delicious after dinner cocktail recipe, which he has never shared until now! - [Mona Lisa Martini](#) along with a smokin' hot cigar pick - [La Floridita Limited](#).

I hope you will enjoy this month's "Good Life" recipes and pairings with your family and friends for many years to come. Buon Appetito!" **Natalie**

Let's Make the Chicken!

Ingredients

For the stuffing:

4 oz. ground veal
2 large eggs, slightly beaten
2 to 3 garlic cloves, chopped fine (I use 3!)
2 tablespoons chopped Italian flat-leaf parsley, plus extra for garnish
1/3 cup freshly grated Pecorino (or Parmigiano-Reggiano) cheese, plus extra for dusting platter before serving
1/4 cup unseasoned, dry breadcrumbs

2 1/2 oz. fresh buffalo mozzarella
1 to 2 oz. Italian prosciutto, very thinly sliced
6 whole, boneless, skinless chicken breasts, sliced through for stuffing
1/3 cup extra virgin olive oil



about 1/2 cup flour or so for dredging
1 1/4 cup dry white wine
1 1/4 cup ready-made or homemade chicken broth

Sea salt and freshly ground black pepper to taste



1. To make the stuffing, combine the ground veal, eggs, garlic, parsley, cheese and bread crumbs in a bowl. Add salt and pepper to taste and blend thoroughly.

2. Cut the mozzarella and prosciutto into 12 equal pieces each and set aside. Arrange the chicken breasts, skin side down, on a large work surface. Place equal amounts of the veal mixture onto the center of each piece. Top with one piece each of mozzarella and prosciutto. Roll up the chicken, tuck in the ends to hold in the filling, and fasten with toothpicks or with kitchen twine.

3. Heat the olive oil over medium heat in a heavy skillet large enough to hold the breasts in one layer. When the oil is hot, lightly dredge half of the breasts in flour and add them to the pan. Brown them on all sides, then transfer to

a platter. Brown the remaining breasts in the same way and remove them from the pan. Now, pour the white wine into the pan and bring it to a boil. Cook the wine at a brisk simmer until it is reduced by half. Return the breasts to the pan along with any juice that has accumulated on the platter. Add the broth and season with salt and pepper to taste. Cover and simmer for about 25 to 30 minutes, turning the pieces occasionally. Transfer the breasts to a serving platter and remove the toothpicks.

4. While the breasts are in the platter, simmer the remaining sauce in the pan quickly to thicken it up a bit and then spoon it over the breasts. Give the platter and breasts a light dusting with some of the extra grated cheese and add a sprig of parsley for garnish. Serve immediately. Serves 4 to 6.

Suggested Wine Pairing:

By Bruno Schirripa



Aveleda Follies Alvarinho/Loureiro - Portugal

"This month's wine is another fantastic white. It will definitely be aroused by the flavors in Natalie's stuffed chicken breasts. This wonderful wine is from Portugal and is blend of Alvarinho and Loureiro grapes produced by the Follies vineyards. On the palate this wine is extremely crisp and refreshing, persistent and soft. It has an evidence of passion fruit, white flower and some citrus notes. It is ideal with fish, seafood and Chicken . . .what the heck, have a few glasses before dinner as well!"

Suggested After Dinner Pleasures:

By Bruno Schirripa



La Floridita Limited

"Nestor Plasencia created these robust cigars using Nicaraguan and Mexican longfillers with an Indonesian binder, then rolled them in a dark, oily Brazilian Mata Fina. The result is a bold, aromatic, earthy smoke laced with sweet 'n spicy complexities on the finish."



Mona Lisa Martini

"I created this martini about 4years ago. I had just sampled a fantastic vodka and was moved to find it's decadent partners to create the ultimate martini. I created it for my wife while we where dating. I was creating the perfect dinner date with wine pairings through the meal and then, instead of pastry dessert I decided on a Martini that she would not forget. . . .she married me :-)
I call it the Mona Lisa and this is the first time I have never shared the recipe.

1.5OZ. Van Gogh Double Espresso Vodka
1. OZ. White Creme De Cocoa
.5 Oz Butterscotch Schnapps

First chill the Martini Glasses by dropping a few ice cubes in the glass and adding some cold water. Add several ice cubes to your mixing tin, then add the ingredients above.

*Be careful not to add too much Butterscotch!

A Martini should never be shaken over the shoulder as I am sure you have seen many bartenders do. This is an absolutely incorrect technique. A Martini should be gently swirled or spoon mixed to blend the ingredients, being careful not to "bruise" the ingredients. I prefer a gentle swirl for this delicate mixture. Only about 20 seconds is necessary.

Empty the ice and water from the martini glasses and strain the Mona Lisa into the glass."

Enjoy!

Bruno

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Natalie (Schirripa) Decker
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"Sometimes we get so busy with business and with life that we forget to stop and enjoy the good things in life - "la vita bella", as we call it in Italian. So, I thought it would be fun to share one of my favorite passions with you each month - authentic southern Italian recipes - just like my mother and grandmothers taught me growing up. My brother, Bruno Schirripa, and I love to cook together, so I am thrilled that he will be contributing the monthly wine pairing and after dinner cigar pick to accompany my recipes. My husband, Steve, is not much into the cooking aspect, but he is definitely an expert "tester" and especially enjoys the after dinner pleasures. We hope you will enjoy and share it all each month with your family and friends!"



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