



THE DUKE MANSION

Historic Inn & Meeting Place

The Lynnwood Foundation, a nonprofit, maintains and preserves The Duke Mansion, and created and operates The Lee Institute.
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Grilled Chicken Breast Crostini with Prosciutto and Basil

Yield: 24 canapés

Ingredients

2 prosciutto slices
1 teaspoon coarse-grained mustard
8 fresh basil leaves
1/4 cup freshly grated mozzarella
1 skinless boneless whole chicken breast 8 oz.
1 baguette sliced in to crostini & toasted

Preparation

Prepare grill.

On a work surface spread prosciutto slices evenly with mustard. Top slices with basil leaves and sprinkle evenly with mozzarella. Starting with a short end roll up each prosciutto slice and cut into very thin strips to make a chiffonade.

Pat chicken dry and put on a work surface, skinned sides down. Remove "tender" (fillet strip located on either side of where breast bone was) from each breast half, keeping rest of chicken breast intact, and reserve tenders for another use. (There should be 1 tender from each breast half.)

Grill chicken on a lightly oiled rack set 5 to 6 inches over glowing coals until cooked through, about 5 minutes on each side. (Alternatively, chicken may be grilled in a hot well-seasoned ridged grill pan over moderately low heat.)

Let the chicken cool and then brunoise (small dice approx 1/8" x 1/8"). Place the diced chicken in a mixing bowl with a sprinkle of extra virgin olive oil and salt and pepper to taste. Once it is coated nicely, take your mixture and place a teaspoon on a slice of crostini and top with your chiffonade of prosciutto, basil and mozzarella.